

THE NATIONAL PROVISIONER

November 21 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891



GOOD NEWS FOR THE SAUSAGE-MAKING WORLD

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—over and above basic 2½ pound ration

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*Made exclusively of
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Today, the sausage industry must produce more food to feed civilians and military men. Buffalo Silent Cutters help by producing more finished product in a shorter time at less cost. Their fast, smooth and cool cutting protects protein value, improves the finished product

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BACK UP THE NATION'S "SHARE-THE-MEAT" PLAN!

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BE PREPARED!

GET ALL THE FACTS . . . NOW!



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SILENT CUTTERS**

Buffalo Self-Emptying Silent Cutters are available in four sizes, each designed to produce more in a shorter time. Model 70-B cuts and empties 800 lbs. of meat in 7 to 8 minutes.

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| Model 45 | . . . | 200 lbs. bowl capacity |
| Model 54-B | . . . | 350 lbs. bowl capacity |
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Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities

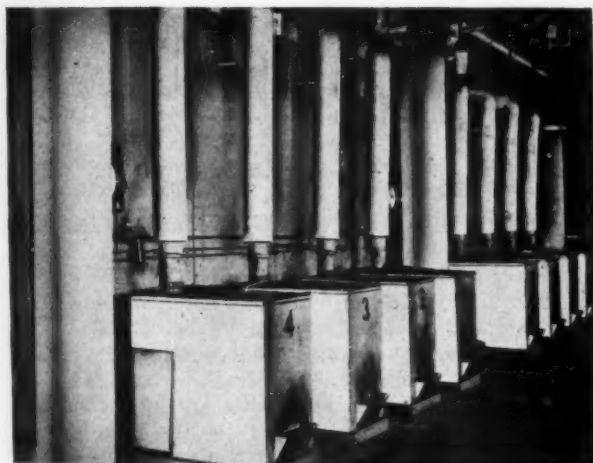
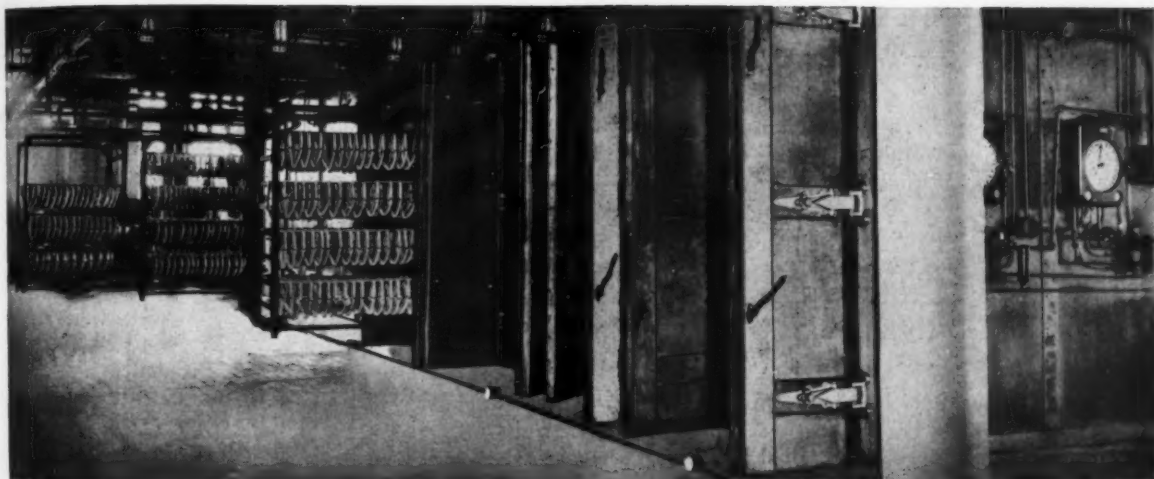


Buffalo

QUALITY SAUSAGE MAKING MACHINERY

8 New Smokehouses

installed after successful 18 months' test



**John Morrell & Co., Packing Plant,
Ottumwa, Iowa, Selects
Carrier Smokehouse Equipment
to Handle Entire Sausage Production**

GREATLY INCREASED PRODUCTION—more uniform in quality. That was the gratifying result of an 18 months' test of Carrier Smokehouse Equipment in smoking Morrell Pride Meats at the Ottumwa, Iowa, packing plant of John Morrell & Co. A careful check showed that the improvement in production was due to improved control of temperature and humidity provided by the test installation.

As a result of this conclusive test under actual working conditions, eight new Carrier Smokehouses are now handling the entire production of this plant. These smokehouses can process approximately 250,000 pounds of sausage per week and are in almost continual operation.

CARRIER has had wide experience in equipping packing plants of all sizes with money-saving, product-improving smokehouses. Call your nearest Carrier representative or write direct for further information.



The Navy "E", one of the U. S. Navy's most coveted honors, was awarded to Carrier Corporation for excellence in war production.

CARRIER CORPORATION, Syracuse, N. Y. Desk K21

Please send your FREE manual on the care and maintenance of Air Conditioning and Refrigeration Equipment in wartime.

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Company

Address

City



THE NATIONAL PROVISIONER

Volume 107

NOVEMBER 21, 1942

Number 21

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Market Editor • RICHARD E. PULLIAM, *Art Director*
Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

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ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*
GEORGE CLIFFORD, *Sales Representative*
FRANK N. DAVIS, *Special Representative*
407 S. Dearborn St., Tel. Wabash 0742.

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(Mail and Wire)

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

IF MEN of the Roman Empire days had been obliged to have meatless days they probably wouldn't have cared—not much, anyway. In days of old it was nothing at all for Roman gentlemen to sit down to a dinner which consisted of 60 or more courses. The size of a Roman's stomach was an excellent barometer of his wealth, so the boys who could afford it spent most of their time trying to out-eat one another. One Roman gourmet is reported to have spent \$7,000,000 for a luncheon he gave. Part of this meal included 2,000 rare fish, 5,000 rare birds, 10 fattened oxen, 100 sheep and other delicacies. Some historians claim that the Roman Empire never fell—it just passed out.

★ ★ ★

Had somebody listened to Dr. Charles Edward North, Manhattan consulting milk sanitarian, 1,400 seasick cows would not have had to sail to Panama to supply the U. S. Army men with a daily quota of 14,000 quarts of fresh milk. Dr. North demonstrated a method of reconstituting milk dehydrated by a process he has been perfecting for 25 years. Academicians of the New York Academy of Medicine agreed that his reconstituted milk is indistinguishable from fresh whole milk in appearance, taste and chemical content. Too, the soldiers would never have known the difference and the cows would not be homesick.

★ ★ ★

Ordinarily, goats do not give milk unless they have been kidded. But kidding, according to hormone expert Dr. S. J. Folley of the British National Institute for Research in Dairying, involves energy-consuming gestatory processes which slow milk production. By treating goats with the synthetic hormones diethylstilbestrol and hexestrol, Dr. Folley causes virgin goats to develop udders and commence giving milk. The quality of milk given by a cow can be controlled to some extent by similar synthetic-hormone magic.

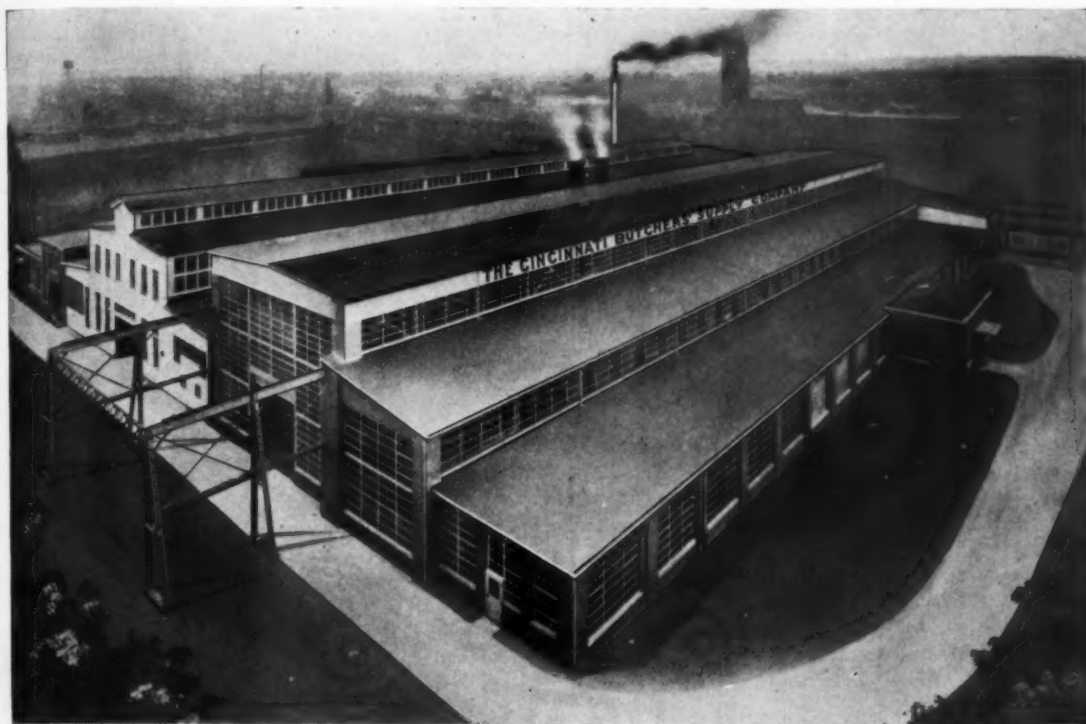
★ ★ ★

Real beef flavor is found only in bovine stock, but at the same time the female critter can play havoc with one of her "by-products." The Department of Agriculture reports that a cow doesn't have to eat garlic to get the flavor in her milk—she need only to smell it steadily for 10 minutes.

★ ★ ★

Australia, a land teeming with cattle, is having two beefless days a week. The eating as well as the buying and selling of beef and veal on the beefless days is prohibited by the government in order to conserve beef supplies for Australia's armed forces.

“BOSS” IS 100% FOR SHARING MEAT AND SHARING METALS



“Sharing the Meat” is the big problem confronting the meat industry, and will undoubtedly call for sacrifice and additional burdens to be shared by all of us.

“Sharing the Metals” is another problem that is causing much concern. We all know only too well the urgent need of restrictions and control of metals required for successful conduct of the war. However, since the meat industry is a very essential one, it is possible to secure priorities on equipment that may be needed.

We have the plant and the facilities to fur-

nish you with such equipment and with your cooperation are in position to supply your every need.

It is necessary that those requiring equipment make application for a priority rating. This, in turn, enables us to apply for permission to furnish the equipment, and when these formalities are consummated, delivery can be effected almost as quickly as during normal times.

We are doing all that we can to continue keeping the meat industry supplied and, as always, you can depend upon

“BOSS” for Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards
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Mfrs. “Boss” Machines for Killing,
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Give Your Liver Sausage Sales-Appeal
with

Armour's Natural Casings

Sales-appeal starts with eye-appeal . . . and that's why Armour's Natural Casings are your wise choice.

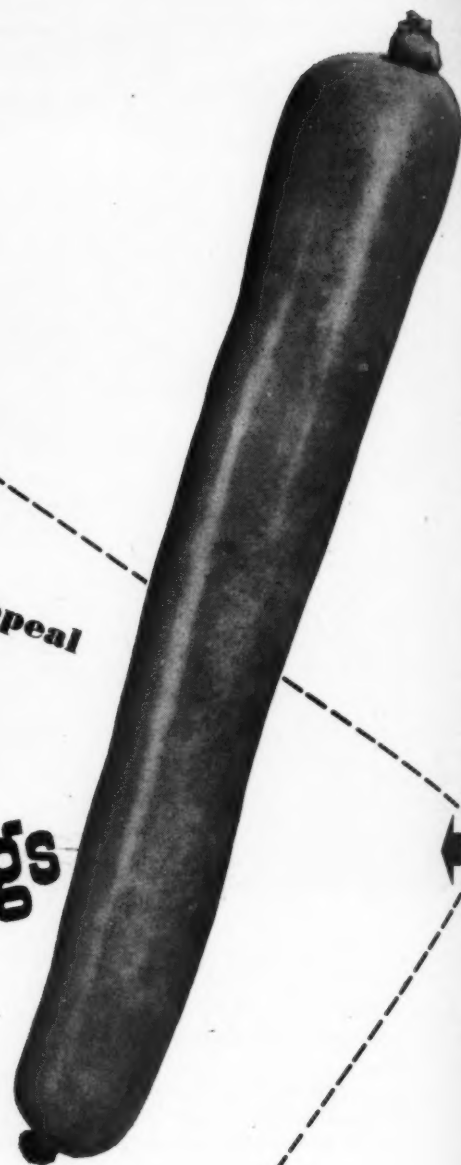
For these clear, white casings dress up liver sausage . . . make it *extra*-inviting to customers, at first glance!

But that's only half the story. Armour's Natural Casings keep your sausage as fresh and tasty as it looks! Seal in the rich goodness longer . . . so customers always get your product at its best!

There's a wide variety of Armour's Natural Casings . . . uniformly graded for size, free from imperfections. You'll find the answer to your liver sausage casing problems when you order Armour's. And you'll be giving your product the eye-appeal that means added sales-appeal!

ARMOUR AND COMPANY

If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.



Voluntary Share-the-Meat Program

Merits Support of Whole Industry

SHARE the Meat" is not a pious wish—it is an urgent request, born of stern wartime necessity, which is made to every packer, retailer, consumer and farmer in the United States by those government agencies whose duty it is to see that our armed forces, our allies and our civilians are fed.

Americans say they do not like compulsion. You—and you—and you have probably said at some time:

"Awh, why not make it voluntary? I don't like these prohibition laws and the like, telling me what I can and can't do."

All right, Americans, you've been called! The Share-the-Meat program is your chance to show that you can impose on yourself and teach others to impose, voluntarily, one of the small restraints and sacrifices which are necessary to win the war. Of course, if Americans won't share the meat, Uncle Sam must see that it is equitably divided; his method will not be so painless, elastic or convenient for the packer, retailer or consumer as is the voluntary program.

"Why bother me with this? I'm a packer or a processor or a wholesaler. I don't sell to consumers. This Share-the-Meat thing is all a pain in the neck. Isn't it bad enough that I've been practically strangled by the Meat Restriction Order without asking me to dig my own grave? Let the government and the Institute and the Meat Board do the job of selling the program."

The answer to that one is that it's too big a job and the time is too short. It's an all-industry job—one requiring the participation of every meat packer, large or small, sausage manufacturer, processor, wholesaler and retail food dealer, as well as the government, American Meat Institute, National Live Stock and Meat Board and retail associations.

Consumer compliance with the voluntary ration set up under the Share-the-Meat program will make it much easier for the packer and meat processor to operate under the restriction order and keep his

controlled meat distribution within the quotas.

The ultimate success or failure of the Share-the-Meat program will depend on the public's attitude toward it. Before enthusiastic cooperation can be expected from civilians they must be told the need for the program, *what it is and how it works*. This can be done most effectively by the meat industry itself.

HOW?

Turn to page 21 of this issue of THE NATIONAL PROVISIONER and you will find an authoritative manual on the Share-the-Meat program, prepared especially for meat packers, processors, wholesalers and others in the industry, approved by the Food Requirements Committee and the Office of War Information, and issued through THE NATIONAL PROVISIONER as the publication covering the meat packing and allied industries. This manual explains the program and tells you how to explain it to your staff, retailers and consumers.

Specifically, it shows you how to reach the public in your community with the Share-the-Meat message by means of: 1) Your own newspaper ads; 2) Billboard advertising; 3) Radio announcements; 4) Package stamps or stickers; 5) Official government store display cards; 6) Newspaper recipe releases; 7) Dealers' newspaper ads; 8) Talks before luncheon clubs, and other means which are available to every packer.

Above all, use this manual to tell your salesmen what the Share-the-Meat program means and how it operates so that he can relay this information to his dealer customers. Maybe Mrs. McGinnis will hear about meat sharing over the radio or read about it in the newspapers. Ten to one, however, she will get most of her information (or misinformation) from her retail meat dealer. Make sure he has the facts with which to enlist her effective participation.

Remember this is not a big packer or small packer program—it is an all-industry, American campaign, the success of which is vital to the nation's war effort and the welfare of the whole industry.

See Page 21 — How to Tell and Sell **SHARE THE MEAT**

To Salesmen
To Retailers
To Consumers

In Newspaper Ads
On Billboards
Over the Radio

On Meat Packages
In Retail Stores
To Civic Groups

Meat Shortages Indicate Need for Careful Sales Under Quota Order

OREGON state officials and producer and stockyards representatives blame the Office of Price Administration for the meat shortage which has developed at Portland and other Pacific Coast points, attributing it to OPA's refusal to allow packers in that area to distribute meat to civilians in excess of their quarterly quotas under the Meat Restriction Order.

They point out that more than 150,000 workmen with their families have entered the Portland-Vancouver area to engage in shipbuilding and other war work and that population has increased so greatly that the 70 to 80 per cent of 1941 distribution allotted to packers under the restriction order actually means that a much lower percentage of these markets' needs can be supplied.

Several Portland meat plants, including the Pacific Meat Co. and the Portland Provision Co., were reported to have virtually suspended slaughtering operations this week.

OPA officials assert that the major difficulty lies in the fact that local slaughterers distributed too great a proportion of their quarterly quotas early in the period, perhaps in the hope that restrictions would be relaxed, and now

cannot sell more meat without exceeding their allotments. In some cases, they point out, packers probably disregarded the growth in population and in their business until too late.

OPA representatives declare that no local quotas were fixed and that the problem of compensating for shifts in population (with some areas losing meat consumers as others gained) has been left to the meat industry. It is suggested that small and large packers co-operate to relieve shortages in some areas by shipments from regions where the meat supply is in excess of consumption.

AMI Cooperating

In this connection OPA has suggested that meat packers make every endeavor to distribute meat products available for domestic consumption as equitably as possible. Specific shortages in areas where there are Army camps or other government projects are being pointed out to the American Meat Institute and the Institute is acting in a liaison capacity to keep packers in these regions informed of such needs.

OPA reports that some hospitals are having difficulty in obtaining adequate

meat supplies. It is suggested that packers make every effort to supply hospitals with the needed quantity of meat products.

It is reported that the national packers have already taken steps to help out at Portland and in other shortage areas by shipping abnormally large quantities of their meat to the Pacific Coast, even though such distribution has been at a loss.

The Pacific Coast meat situation was complicated by a strike of A. F. of L. packinghouse workers in San Francisco meat plants. A number of the city's plants were forced to close down when 485 union butchers left their jobs or remained away from work. The strike, which has been submitted to arbitration, was initiated over a demand for a wage boost of 11c per hour in ten plants to the levels prevailing in two others.

SEEK HIGHER WAR BOND GOAL

The U. S. Treasury Department on November 16 initiated a six-week program to increase the number of employees buying war bonds through the payroll deduction plan and swell the average percentage of income being invested in the bonds. Slogan of the campaign is "Top That 10 Per Cent by New Year's."

According to the Treasury Department, from 21 to 22 million American workers are already participating in payroll savings plans to the extent of 7.6 per cent of total earnings. As of October 21, there were 25,835 companies with 3,037,167 employees, all of whom had authorized deductions of at least 10 per cent of their pay for war bond purchases.

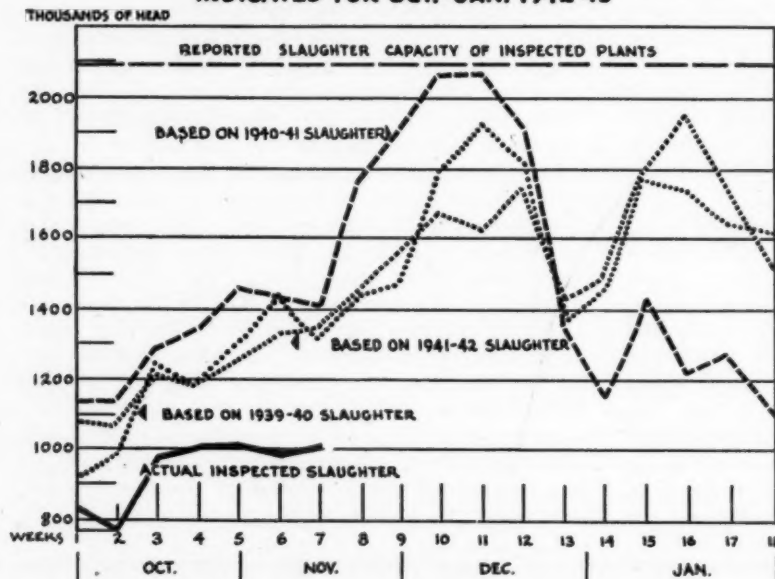
In the present campaign, the government hopes to increase the number of payroll plan participants to 30 million persons. In connection with the drive, it is requesting that additional business firms and industrial companies qualify as issuing agents for the bonds in order to distribute the tremendous amount of detailed work involved in issuing the bonds.

No Canadian Inspection of Meats for U. S. Army

MONTREAL.—United States meats and meat food products for the American forces in Canada will be allowed to enter the Dominion without the normal inspection and certification required by the Meat and Canned Foods Act, under an order-in-council published in the *Canada Gazette*. The meats required by the U. S. forces are subject to inspection and approval by the U. S. Department of Agriculture, the order said, and it was desirable that their movement to U. S. forces in Canada be facilitated.

See page 21 for your "Share-the-Meat" working manual.

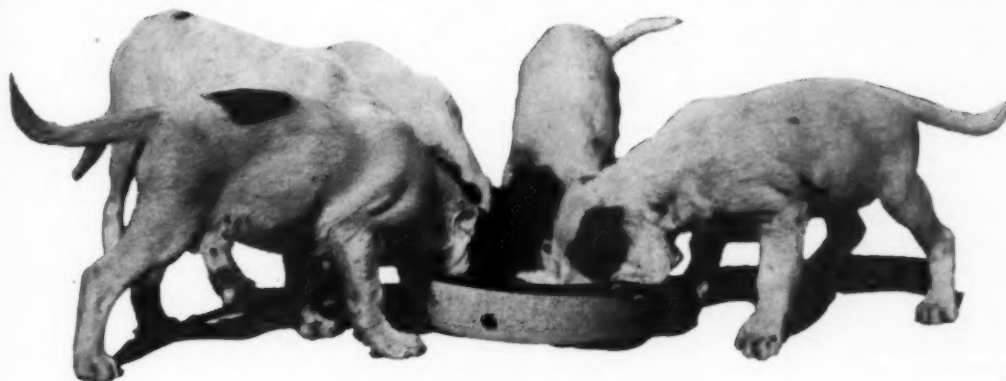
UNITED STATES WEEKLY INSPECTED HOG SLAUGHTER INDICATED FOR OCT.-JAN. 1942-43



HOG SLAUGHTER STILL LAGGING AT MID-MONTH

Broken chart lines show how inspected hog slaughter in the four months, October through January, would be distributed on the basis of weekly distribution in like periods in 1939-40, 1940-41 and 1941-42. Solid line shows actual inspected kill (estimated) in October and November. Early in October the Department of Agriculture estimated prospective inspected slaughter from October through January at 26,425,000 head. If this total is handled, 20,000,000 head must be slaughtered in the last half of November and December and January; this is close to the capacity of inspected plants.

Dog Food Market Offers Challenge



THE end of dog food canning has opened a market for fresh (cooked) or semi-perishable dog food in a number of localities and packers and meat processors who have had no previous experience in this field are now interested in it. For the smaller processor it offers a relatively profitable and convenient outlet for offal which cannot be used in sausage or meat specialties. Moreover, it enables the packer to help his dealers satisfy strong public demand for some kind of pet food.

The keeping qualities of any non-canned and non-dehydrated dog food are somewhat limited and the processor must work out delivery schedules which will permit the dealer to turn his stock quickly. Moreover, the processor must be ready to suggest means of handling and storing the product in the retail store so that it can be disassociated from the regular meat and food products sold by the dealer.

The product may be packaged in several types of containers, including artificial and natural casings.

Tested Dog Foods

There is considerable danger that the meat processor who concocts a mixture of by-products, cereal, etc. in haste and sells it to eager pet owners as a "dog food" is going to bring trouble to himself, his customers and the dog food industry.

Most of the well-established canned and dehydrated dog foods are the result of study and experimentation in the field of dog nutrition. While they have served as outlets for large quantities of packinghouse by-products, their formulas have been designed to achieve the following objectives:

- 1.—To furnish in proper balance the nutritional elements—proteins, carbohydrates, fats, minerals, vitamins, etc.—necessary for the maintenance, good health and growth of the animal and to insure its ability to reproduce.

- 2.—To furnish a food which is consistently appetizing and satisfying to the dog.

Of course, this is an emergency and many dog owners will be glad to obtain any food which their pets accept as edible; this does not release the processor from the responsibility of making sure that he is selling a food and not a product lacking important nutritional elements. The novice dog food producer who acts hastily risks contributing to the ill-health or malnutrition of his customers' pets even though he may succeed in developing a food which is palatable to them.

Comply with State Laws

While there have been no reports of such a development, it is possible that new and widespread activity in the field of dog food manufacture will attract the attention of authorities in the various states who regulate the sale, labeling, etc. of animal feeds. In any case, the local dog food producer should make certain that his product, package and label conform to his state's requirements.

If the local meat processor wishes to enter the dog food field, in spite of some of the drawbacks mentioned here, he should attempt to develop a formula which will meet the objectives listed under 1 and 2 above. In doing so, it would appear advisable to consult a veterinarian experienced in dog feeding, an expert in dog food manufacture or authorities on nutrition at his state college of agriculture. The following literature may also be of some help to him:

"Nutritional Requirements of Dogs" published in the U. S. Department of Agriculture Yearbook for 1939 "Food and Life," pages 844 to 855.

"Feeding Dogs" published in the U. S. Department of Agriculture Yearbook for 1939 "Food and Life," pages 856 to 870.

"The Nutritional Requirements of Dogs" by C. M. McCay of Cornell University, in the *Cornell Veterinarian*, Volume 31, No. 2, pages 160 to 169, 1941.

"Canned Dog Food as a Source of Energy for Dogs" by Carl J. Koehn in *Veterinary Medicine*, Volume 34, No. 2, February, 1939.

Developing a Formula

The task of arriving at an adequate formula, which fits in with the supply of available materials, is not an easy one. It is complicated by the fact that veterinarians and nutritionists are not in complete agreement on the question of what should go into a dog food and also by the existence of some pseudo-scientific mumbo-jumbo in regard to dog food formulation which is similar to the "black magic" which once surrounded the process of curing meats.

The proved formulas for canned, dry and fresh dog foods are the property of the firms which developed them. However, there is enough general knowledge of the ingredients which have been used satisfactorily in dog foods so that the novice need not start from "scratch."

It is known that the following packinghouse products and by-products are employed in dog foods:

Livers, hearts, brains, kidneys, cheeks, lips, cod and kidney fat, tripe, beef melts, udders, lungs, bacon rinds, edible bone and marrow, bone meal, meat scraps and fresh and cured skeletal meat (including horse meat).

The following cereals and vegetable products are used in dog food:

Wheat, barley, oats, corn, linseed, rice, soya beans, carrots, alfalfa leaf meal, onions and ocean kelp. These are used in a variety of forms. For example, wheat may be flour cracked, ground or flaked and soya beans may be in meal or grits.

Some dog foods also contain one or

more of the following ingredients:

Wheat germ, dried milk, beet pulp, fish meal, cottonseed oil, egg yolk, dried buttermilk, cheese rind, molasses and tomatoes.

The following ingredients are employed in relatively small quantities for their vitamin content or other special characteristics:

Cod liver oil, charcoal, irradiated yeast, garlic, salt, iron oxide, carotene, iodine, sulphur, spice and various extracts.

The meat and cereal content, as well as the vegetable ingredient, may be varied. While the materials used must have sufficient nutritive value, the type of meat put into this product will depend on what the packer has available. Sometimes muscular tissue and other edible products from very thin animals are used, provided these ingredients are not too expensive or scarce.

Hearts are valuable from a meat tissue point of view; use of melts and livers can be overdone; brains are excellent in small quantities, and cheeks, lips and udders can be included but not in large amounts because of their high percentage of connective tissue. Lungs, especially calves' lungs, have a definite place in dog food as they add to its biological value, but they must not be used in excess.

A large percentage of muscular tissue in the meat content of a dog food is said to be desirable. Glandular tissue, such as liver, is considered necessary for increasing palatability and providing food elements needed to maintain good health in the animal. It is believed that spinal cords may have some value other than purely nutritional.

There is some question as to the most desirable fat content. One packer's formula provides that it shall not exceed 3 to 5 per cent. Caul or cod fat is preferred by this manufacturer, although kidney fat is believed to add to the biological value of the product. Melts have value but dogs are not fond of them and they should be used sparingly. It is desirable to include ground fresh bone as it supplies calcium, phosphorus and other minerals, and is palatable.

It would appear desirable to include a fair amount of salt in any dog food which is to be sold fresh (cooked) for its preservative effect. Moreover, if the dog food contains meats or by-products which will take a cure, pre-curing of these ingredients should improve the final color of the product. A satisfactory food should contain proper amounts of calcium, phosphorus, iron, iodine and vitamin D.

The following formulas may be used as the basis of experiments in working out a fresh (cooked) dog food. They are not complete formulas but may serve as a guide in developing a satisfactory product:

FORMULA NO. 1

| | | |
|--------------------------------|-------|------|
| Meat and meat by-products..... | 89 | lbs. |
| Cereal..... | 25 | lbs. |
| Cod liver oil..... | 8 | oz. |
| Carrots..... | 4 | lbs. |
| Charcoal..... | 8 | oz. |
| Moisture..... | 31 | lbs. |
| Salt..... | 1 1/2 | lbs. |

FORMULA NO. 2

| | | |
|--------------------------------|-------|------|
| Meat and meat by-products..... | 35 | lbs. |
| Cereal..... | 12 | lbs. |
| Garlic..... | 2 1/2 | oz. |
| Carrots..... | 3 | lbs. |
| Fresh ground bone..... | 8 | lbs. |
| Cod liver oil..... | 8 | oz. |
| Salt..... | 1 1/2 | lbs. |
| Moisture..... | 80 | lbs. |

FORMULA NO. 3

| | | |
|--------------------------------|-------|------|
| Meat and meat by-products..... | 80 | lbs. |
| Cereal..... | 30 | lbs. |
| Water..... | 55 | lbs. |
| Salt..... | 2 1/2 | lbs. |

The 39 lbs. of meats and meat by-products used in the first formula might consist of the following:

| | | |
|-------------------------|----|------|
| Lips..... | 12 | lbs. |
| Melts..... | 2 | lbs. |
| Lungs..... | 20 | lbs. |
| Hearts and kidneys..... | 2 | lbs. |
| Hog livers..... | 3 | lbs. |
| | 39 | lbs. |

Some processors employ as high as one-half to one-third lungs and one-third melts in their formulas.

Soybean grits are used extensively for the "cereal" portion of the food. They contain less than 1/2 of 1 per cent starch and 45 per cent protein, and help to give the food the proper consistency. They are often used in combination with another cereal. A good percentage of cereal for use with the above meat combination would be 16 lbs. of soybean grits and 9 lbs. of rice.

The method of processing will vary according to the types of material used, the facilities and the package employed. If the dog food can be cooked in a casing, pre-cooking may be minimized (except for such ingredients as rice). The meats and by-products are ground through the 1/2-in. or coarser plate, added to boiling water with cereal, ground carrots, seasoning, etc. and cooked and mixed for 10 to 15 minutes. The mixture should be smooth and it may be necessary to put it in the mixer. The dog food is then filled in casings and cooked for 2 to 2 1/2 hours at 180 degs. F.

Some producers prefer to pre-cook the meats and offal with water in a steam-jacketed kettle. They are cooked until soft, which may require 2 to 3 hours. The meat ingredients are then ground through the 1/2-in. or coarser plate and returned to the kettle, where the cereal and other ingredients have been added to the broth. The mixture is cooked and mixed thoroughly.

When raw bones are used they may be steamed for 25 minutes and cooled to expedite grinding. It is desirable to include ground fresh bone as it supplies calcium, phosphorus, and other minerals.

FERTILIZER MEN CONVENE

Commercial fertilizer manufacturers gathered at Atlanta, Ga., on November 17 for the two-day annual southern convention of the National Fertilizer Association. Nationally known leaders discussed probable fertilizer supplies, war crop-goal requirements, soil conservation, price ceilings and emergency distribution problems. John A. Miller, Louisville, Ky., is president of the association.

Packers Allowed Higher Beef, Sausage Maximums

Three packers have been allowed to revise their maximum beef prices upward and one processor has been permitted to adjust his ceilings on a number of sausage and loaf items under Orders 10, 13, 14 and 15 under Maximum Price Regulation 169, according to recent announcements by the Office of Price Administration.

By Order 14, Superior Meat Products, Gary, Ind., is allowed to employ the following maximum prices for the products listed:

| | Cents per lb. |
|-----------------------------|---------------|
| M. B. wieners..... | 26 |
| G. S. wieners..... | 24 |
| M. B. veal sausage..... | 22 |
| Reg. H. C. frankfurts..... | 21 |
| M. B. sq. mince..... | 21 |
| M. B. berliner..... | 20 |
| Smoked liver sausage..... | 25 |
| Fresh liver sausage..... | 25 |
| Thuringer..... | 22 |
| 1st grade cotto salami..... | 27 |
| Pl. loaf veal..... | 22 |
| Pimento veal loaf..... | 24 1/2 |
| Mother's loaf..... | 24 |
| Ham and cheese loaf..... | 26 |
| Honey loaf..... | 37 |
| Pepper loaf..... | 35 |

These prices represent increases of 1 to 4c per lb. over the firm's original ceilings under MPR 169.

By Order 13, Earl C. Gibbs, Inc., Cleveland, O., is allowed to establish the following maximum prices representing 1/2 to 1c increases, for the products listed:

| | Cents per lb. |
|--|---------------|
| Steer and heifer carcasses, AA or choice grade..... | 22 |
| Steer and heifer carcasses, A or good grade..... | 21 |
| Steer and heifer carcasses, B or commercial grade..... | 20 |
| Cow carcasses, A or good grade..... | 18 |
| Cow carcasses, B or commercial grade..... | 17 1/2 |
| All carcasses, cutter and canner grade..... | 15 |

Salter Meat Co., Los Angeles, in Order 15 is permitted to raise its maximum price on steer, heifer and cow carcasses, canner and cutter grade, to 15 1/2c per lb. from its original ceiling of 14 1/2c.

In Order 10, Standard Packing Co., Los Angeles, is allowed to establish a maximum price of 21 1/4c per lb. for beef carcasses, good grade, an advance of 1c over its original ceiling.

LABOR SHORTAGE ACUTE

Labor stringency became acute in September despite expansion of total civilian and military employment to an all-time peak of 59.2 million, according to the division of industrial economics of the National Industrial Conference Board. Although a million new workers were employed on farms, in industry and military service, current and anticipated labor shortages were reported in an increasing number of areas and in a growing number of key industries. Almost four million more persons are already at work or in the armed forces than would appear in the labor market under peacetime conditions. The new peak is 10 million above the number at work two years ago and fully 4.5 million greater than September, 1941.

San Francisco Girds for Meat Problems

WHILE the eastern section of the U. S. has figured prominently during recent weeks in stories concerning temporary meat shortages and in "meatless day" observances by hotels and restaurants, the West Coast also has its meat problems.

An interesting general review of conditions prevailing in the San Francisco area meat trade is contained in the following communication from Will Williams, who is affiliated with the San Francisco chamber of commerce:

"Conditions of war emergency are bringing the San Francisco wholesale meat packers and retail dealers into closer cooperation than ever before. Both groups are discovering just how many of their problems are mutual, and they are endeavoring to meet those problems by joint action in many cases.

"The retailer and wholesaler both face problems of supply, rationing, curtailed deliveries, labor shortage, slim profits and decentralization. In meat cutting plants, especially, the shortage of skilled labor resulting from demands of the selective service system is becoming very acute.

"Where the retailer is faced with problems of explaining the situation and conciliating his customers, the wholesaler is faced with the same problem of relations with the retailer.

Different from East

"Meat packing is a big business in the San Francisco industrial area. The 1939 census reported a \$39,179,995 value annually for the meat packing industry here. Of course, there is not the same situation that is found in the East. In the West, the industry has been fairly well decentralized. There is not the tendency to large combinations and central distributors. This means the transportation problem is less grave than it might have been.

"Demand has been unusually stimulated in the San Francisco area as the result of the tremendous influx of defense workers for San Francisco's booming war industries. This has resulted in a heavier load for the wholesale supply dealers as well as the retailers.

"The next three months are expected to be the critical period as the new regulations and controls become effective. Whether the same situation will be faced later that has faced England cannot be determined fully. There, of course, the emergency has been serious. All proteins have been grouped together and placed under a general ration classification. The plan would probably not be practical for this country in view of the greater area and population. The density of population and shorter distances in the British Isles permitted that solution of the problem. But it wouldn't work in this country.

"To some extent, women are being used to replace skilled men workers; but there have been some protests.

Naturally, male employees are concerned over the invasion of women into a field that has been traditionally masculine. War emergency conditions have made no other alternative possible.

"On the other hand, there have been cases where skilled meat cutters who were drafted into the army have been drafted out again and returned to their work. This is because the armed services themselves are great consumers of meat and meat products. The shortage of labor is the real factor responsible for the scarcity of supply. There is plenty of meat itself. But the greatly increased demand and the reduced labor force have created the emergency.

(Continued on page 14.)

PACKAGE INSTITUTE ELECTS

Joel Y. Lund, Lambert Pharmacal Co., St. Louis, was reelected president of the Packaging Institute, Inc., at the recent annual meeting and packaging conference in New York City. Other officers reelected included A. Vernon Shannon, Westfield River Paper Co., vice president, and Wallace D. Kimball, Standard-Knapp Corp., vice president. Two directors each were elected by the production, machinery and supplies divisions of the organization. Announcement was made that the semi-annual meeting of the institute will be held in New York City during the Packaging Exposition and Conference next spring.

Sowing the seeds of JAP NAZI DESPAIR



.. with the Skill of VILTER craftsmanship

★ "Beware the fury of a patient man" said the poet Dryden. . . . An admonition that Jap-Nazis will find apt, when the "fury" of production soldiers match the courage of our fighting forces, with floods of combat weapons of destruction.

★ For "patient" men, like Vilter's skilled engineers and craftsmen, have been protecting health and comfort by building the most modern of refrigerating equipment. When this knowledge and experience is unleashed in the defense of our Freedom, it's UNMATCHED in its deadly efficiency and speed.

★ The facilities, engineering ability, and manufacturing skill which for so many years produced a goodly share of America's Industrial Refrigeration has indeed "gone to war." Your plant facilities probably have, too.

★ "Essential" replacement of equipment, repairs to existing equipment, and friendly maintenance advice is a part of our joint war effort.

★ Nearby and willing to serve you are Vilter Refrigeration Engineers, capable of helping you with your Refrigeration problems. We want to earn an "E" for that effort, too.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

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**WOMEN TAKE OVER "MAN-SIZE" JOBS
AT ALBANY PACKING PLANT**



THE role of women workers in this war increases daily, as shown at the Albany Packing Co., Albany, N. Y., where more than 250 women are doing man-size jobs to help speed victory. One job never before handled by a woman in this plant is held by June Ford (left), of the boning department.

Many of the women have husbands and brothers in the armed forces, and in addition to their present jobs a number of them are engaged in patriotic activities outside the plant as well. The two smiling girls in the center picture are shoving a new batch of canned pork and soya links into a huge chamber to cook. The four hard-working girls in lower photo are stamping cartons of Albany canned meat products.



SYLVANIA* CASINGS

for Conservation

Efficient manufacture and distribution of essential war materials greatly depends upon satisfactory packaging for conservation of products.

Ready-to-Serve Meats, being one of the most important of food items, requires special packaging consideration—not only in plant processing, but that the product may reach destination in proper condition, without waste through spoilage or breakage.

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SYLVANIA CASINGS FOR MEATS are odorless and tasteless and have excellent keeping qualities. They give you shapely, uniform packages which stand up in handling and shipping, thereby avoiding waste.

SYLPHCASE CASINGS are of excellent transparency so that the quality standard of the product, its wholesome, appetizing, compelling appeal will assist you in doing a sound selling job on both retail merchant and consumer.

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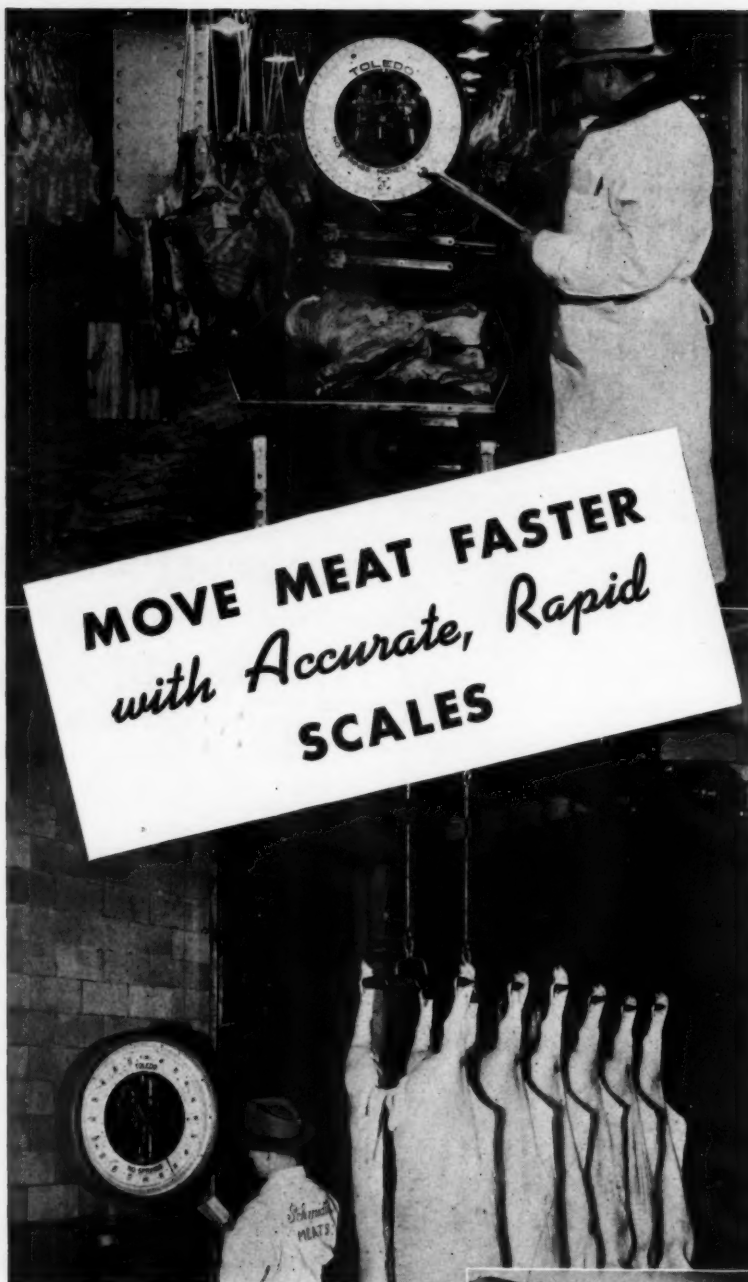
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DALLAS, TEX. . . . 69½ Highland Park Village

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TOLEDO SCALES

Meeting New Problems

(Continued from page 11.)

"The smaller retailers have, in some cases, had to close their shops and go out of business as their proprietors have gone into the armed services. But a strong nucleus of dealers is remaining in business, and the wholesalers are co-operating in every way to help in absorbing the shocks of readjustment. Purveyors of meat are not recognized by the draft as essential. This, added to scarcity of workers in the cutting room, means a problem which can only be met by cooperation.

"The ultimate consumer—the man in the street—is being urged to cooperate through an educational campaign, and the larger hotels have already begun to feature 'meatless' days and 'meatless' menus. These have been very well received, and there is reason to expect most of the emergency can be met in this way.

"One new wrinkle that is now being worked out is the practice of providing the smaller cuts of meat directly from the wholesaler. The reason for this is the tendency of retailers to employ women clerks who are not capable of lifting heavy weights. This means that much of the butcher work usually done in retail butcher shops has been cut down. The only solution seems to be to have the central cutting plants do this work and provide cuts of meat already prepared in consumer sizes."

FLASHES ON SUPPLIERS

CHRYSLER CORP.—Allen P. Livar has been appointed chief engineer, Airtemp division, Chrysler Corporation, according to a recent announcement by D. W. Russell, president. Mr. Livar has served Airtemp since 1937 as chief heating engineer and in his new capacity will take over the duties of R. G. Wyl, who has accepted a commission in the U. S. Navy.

ALLEGHENY LUDLUM STEEL CORP.—R. M. Allen, general manager of sales, announces the appointment, effective immediately of W. E. Griffiths as assistant manager of sales, flat rolled products. Mr. Griffiths was formerly manager of product development.

ARMOUR VICTORY BAG

Armour and Company is offering a Victory bag gift this year for friends who wish to give an up-to-the-minute Christmas present which expresses good wishes in a practical and useful manner. The water-repellent, calfrain, pyroxylin bag contains many useful Luxor toiletries, making it an ideal gift for busy women. Orders should be placed early, as Armour and Company reports a limited number available.

See page 21 for your copy of the "Share-the-Meat" working manual.

Up and down the MEAT TRAIL

Campton to Represent L. A. Meat Plants in Washington

Ben W. Campton, president and executive director of Meat Packers, Inc., Los Angeles, has been granted an indefinite leave of absence to represent independent meat packers and processors of the Southern California area in the national capital.



BEN CAMPTON

Mr. Campton left for Washington on November 14. He will serve as spokesman for Los Angeles packers on problems connected with federal bureaus and agencies and cooperate with packer representatives from other states in the mutual exchange of ideas and plans for furthering the lot of industry members. Mr. Campton will maintain Washington headquarters in the Mayflower hotel. During his absence from Los Angeles the activities of Meat Packers, Inc., will be handled by George Marks, vice president.

On November 16, Mr. Campton was married in Chicago, at the home of Mr. and Mrs. John H. Payton, to Phyllis Pollins of Los Angeles.

Harry O'Grady, Cudahy Plant Official, Dies at Sioux City

Harry O'Grady, 62, general manager of the Sioux City, Ia., plant of the Cudahy Packing Co. for the past four months, whose association with Cudahy dated back to 1905, died at Sioux City on November 10 following a short illness. Prior to his transfer to the Sioux City plant, Mr. O'Grady was superintendent of the Wichita plant.

The Cudahy official's career with the company began at Sioux City in 1905, when he started as a loading dock helper. His steady rise with the firm took him through a succession of positions at Wichita, Omaha, Denver, Los Angeles and the Iowa city.

The body was sent to Wichita, Kans., for services and burial.



HARRY O'GRADY

Personalities and Events of the Week

The twenty-fifth annual Thos. E. Wilson day party on November 30 will be one of the highlights of the streamlined 1942 4-H club congress being held at Chicago November 29 to December 2. The event has been moved to the Palmer House this year and, in keeping with the nature of the congress, entertainment will be largely of a military nature. One of the program features will be the personal appearance of outstanding heroes of our war in the Pacific. Musical entertainment will be provided by the Great Lakes Naval Training Station choir.

Voluntary compliance by restaurants, hotels and housewives with Mayor Fletcher Bowron's proclamation resulted in a nearly 100 per cent observance of Los Angeles' first "meatless Tuesday" on November 3. Hotels, restaurants and cafes, with exception of a few specialty shops, served only "meatless menus."

Following their practice of recent years, the Hughes-Curry Packing Co., Anderson, Ind., and Kuhner Packing Co., Muncie and Ft. Wayne, are again sponsoring broadcasts of basketball games played by high schools of their respective cities.

Meat packers and retailers from the Richmond, Va., area met in Richmond November 16 with L. M. Walker, jr., state commissioner of agriculture, to discuss the meat shortage problem. After the meeting, the dealers drew up a petition to be filed with OPA requesting that additional meats be placed on the Richmond market before the first of the year.

Chicago Meat Packers and Wholesalers Association will stage its ninth annual banquet at the Medinah club of Chicago on December 5. The informal affair will feature a floor show and dancing, with dinner served at 8 p.m. M. Rothschild, M. Rothschild & Sons, is chairman of the banquet. Officers of the association include E. W. Kneip, president, B. Andres, vice president, and C. M. Rothschild, secretary and treasurer.

Work is in progress on the construction of the second half of a cold storage building by the Iowa Packing Co. plant at Des Moines, with the fourth floor slab now being poured. The completed unit, which will cost about \$240,000, will be seven stories high, 80 ft. wide and 150 ft. long.

Among employees of John Morrell & Co. who have recently become eligible for the 25-year service award of the American Meat Institute are James

Emory Proctor, Iva E. Weese, Joy N. Peck and LeRoy Beggs.

James J. O'Toole, an early resident of Chicago's stock yards district, died recently after a short illness at 81. Over a period of years he held many important posts, but none so important as that which he held in the hearts of those who knew him. School director, attorney, author, and judge were some of his titles. He once wrote a historical sketch entitled, "Back o' the Yards," which was dedicated to the "first families" of Chicago. Highly regarded by his numerous friends, he was one of the few old timers left from "Back o' the Yards."

W. P. McDonald, sr., St. John, N. B., for over 40 years a wholesale meat dealer and formerly a partner in the firm of Kane & McDonald, was recently tendered a testimonial dinner by a group of friends. The dinner was a token of farewell to Mr. McDonald on his retirement from business because of ill health.

Raymond A. Schultz, president of the Reading Bone Fertilizer Co., Reading, Pa., died November 7 at his home in Reading.

Visitors to New York during the past week included A. H. Kreuder, motor transportation department, A. McKenzie, engineering department, and G. H. Eckhouse, purchasing department, Wilson & Co., Chicago.

Jack Freitag, secretary to E. L. Cleary, eastern district manager, John Morrell & Co., New York, has been in the hospital for the past week, but his friends and associates will be glad to learn that he is making nice progress and expects to be back at his duties shortly.

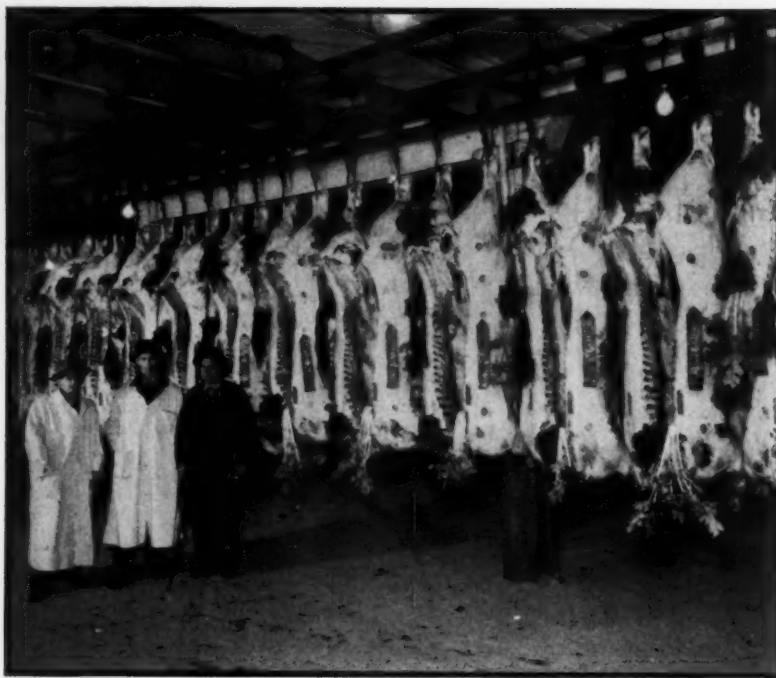
L. H. Crumley, Atlanta, has been named manager of the Birmingham branch of Swift & Company, succeeding J. L. Thweatt, who has been transferred to the Baltimore territory. He has been with the organization for 30 years.

Miss Sally Ridenour of Seattle, since 1939 a member of the Swift & Company Martha Logan staff, has been sworn into the WAVES as an ensign. She will leave for training on November 10 at Smith College, Northampton, Mass.

John Douglass, director of Memphis meat operations for the Kroger Grocery & Baking Co. for nine years, has been promoted to branch manager in charge of all operations. He left on November 9 for his new headquarters at Springfield, Mo. R. L. Douglass (no relation) is replacing him at Memphis.

J. B. Hebron, 82, who retired in 1930 after a long affiliation with Armour and Company, died at Memphis on November 6. Mr. Hebron went with Armour in 1903 and later became district manager for nine southern states.

Kingman & Co., Indianapolis, has been



PRIZE-WINNING BEEF BOUGHT BY SOUTHERN PLANT

Grand champion carload of black Angus steers at recent annual fat cattle show at Bourbon stock yards, Louisville, Ky., shown in the cooler of C. F. Vissman & Co., which bought the animals for the Jefferson Meat Market. Men in photo (l. to r.) are Robert Bush of Jefferson market, George H. Gund, Vissman beef superintendent, and Edward Shrader, livestock buyer. Raised by the 4-H club of Garrard county, Ky., the steers cost 17½¢ per lb. alive and dressed out at 62.77 per cent.

running a series of institutional advertisements addressed to the farmers who supply the company with its livestock.

Alexander D. Sullivan, Armour and Company, was among those attending a fiftieth anniversary celebration held by the Kagan Meat Co., Jersey City, N. J., on November 4. Silas W. Kagan, owner of the chain of meat stores bearing his name, was guest of honor at the testimonial dinner.

Fifty-three representatives from various meat packing plants and stockyards companies recently completed air warden courses at Omaha and were tendered a banquet by Swift & Company. The graduates will now gather recruits in their own organizations and teach them the regular courses.

Roy W. Clark, 42, an employe of the Cudahy Packing Co. at Wichita, Kans., died on October 29 after suffering a heart attack at his desk. He had complained of a pain in his chest for the past two days.

John A. Becker, secretary of the Armour Fertilizer Works, Atlanta, Ga., is spending a few days in Chicago.

Thomas F. Ryan, senior business analyst of the hide unit of the regional OPA in Chicago, has announced his resignation from that position, effective December 5. Mr. Ryan expects to vacation a month or so in the South before resuming activity in the hide industry.

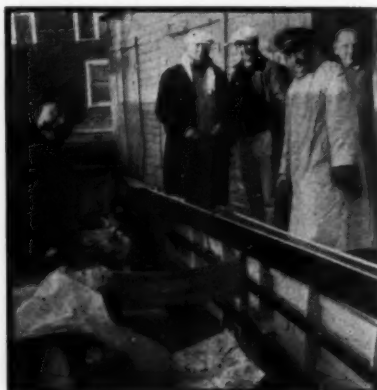
Swift & Company on October 21 was issued a building permit for construc-

tion of a brick, steel and concrete storage building on the site of the plant on Edgar st. at Evansville, Ind.

The Spartanburg, S. C., abattoir has been reopened after undergoing extensive improvements. It will operate on a temporary basis until materials can be obtained for construction of a new plant.

An abattoir at Rock Hill, S. C., has begun operations as a city project. The city purchased the interest and equipment of A. F. Davis, who formerly operated the plant there. It is now run by Lee Roach and two assistants.

J. Fred Fraser, Halifax, N. S., president and owner of Davis & Fraser, meat packers, died at Halifax on November 4.



He had been identified with the meat industry for over half a century and organized the Davis & Fraser business, which has plants at Charlottetown, P. E. I., and Halifax.

C. W. Poropatich, co-partner, Union Provision & Packing Co., Pittsburgh, Pa., will soon have four sons in the service. Lawrence, the youngest, was graduated on November 14 to position of bomber inspector for the Air Corps; Robert, a second lieutenant, has been made adjutant assistant in the medical department at Camp Grant, Rockford, Ill.; Joseph, the eldest, has served for two years as meat inspector at Fort Meade, Md., and now William, in Pittsburgh, has been reclassified to 1-A and will enter the Army soon.

Representatives of hotel and restaurant meat purveyors from all sections of the nation, at a recent meeting in Chicago, organized the National Association of Hotel and Restaurant Meat Purveyors. The new association is headed by Armand Bastien, John P. Harding Market Co., Chicago, with Ellard Pfaelzer, Pfaelzer Bros., Chicago, as executive vice president.

Sandusky Packing Co., Sandusky, Ohio, founded in 1917 by A. C. Routh, sr., now president, has suspended operations for the duration and all of its inventory of meat products has been sold. The closing order followed the latest cut in beef allocations.

Red-E-Foods, Inc., has been formed at Rochester, N. Y., to manufacture food products of all kinds.

Hollis F. Peck, manager of the public relations department of John Morrell & Co., has been commissioned a lieutenant (junior grade) in the U. S. Naval Reserve and will report at an eastern naval training station early next month. Prior to assuming his position with John Morrell & Co., Lieut. Peck worked in the public relations department of the Chicago Surface Lines and with the Ahrens Publishing Co., Chicago.

George H. Bennallack, 65, office manager of Weisel & Co., Milwaukee, sausage manufacturers, for the past five years, died November 13 in a local hospital after a short illness. He was a native of Cornwall, England.

Leonard Pfaelzer, executive of Pfaelzer Bros., Chicago, has been commissioned a lieutenant in the Navy and is now serving as an assistant to Commander Leo A. Ketterer in the Navy Market Office at Chicago. This office is concerned with the purchase of food supplies for the Navy.

PREPARING FOR TRIP

N. L. Hofmann (right), vice president and treasurer of Hofmann Packing Co., Inc., Syracuse, N. Y., with a party of friends as they completed arrangements for a recent three-day fishing trip from Clayton, N. Y., to the Thousand Islands. His fishing companions include (l. to r.) Joe Messing, S. Oppenheimer Co., George Kast, president, Kast Pork Stores, New York City, and Louis Rosmarin, Preservalline Mfg. Co. Guide is at extreme left.

NOW MORE THAN EVER
...these products are
important to you!

TODAY the theme is "Share the Meat". To processors, packers and sausage manufacturers this means making a definite effort towards more efficient operation. Using high quality seasonings and cures is economical in the long run. Whatever your current problem may be, Afral's extensive scientific and practical facilities are available to you for consultation. We have helped many packers . . . let us help you.

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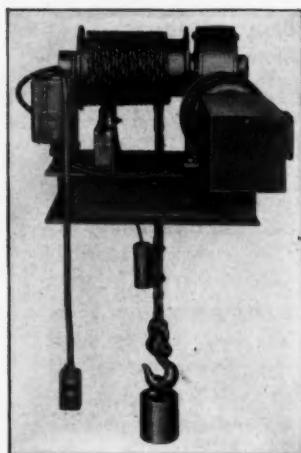
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America needs more meat. Provide it faster, at lower handling costs, with the new R & M knocking pen hoist. Note how ruggedly, compactly, it's built! Heat-treated and ground-nickel steel worm drive; chill-cast, special bronze gear with hobbled teeth; ball bearings; roller bearings. Choice of push-button or pendant rope control. 2,000-lb. capacity with a 20-ft. lift and hoisting speed of 40 to 60 ft. per minute. "Take it up" with R & M.



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THOMAS Safe BARREL TRUCKS

- Trucker Never Touches Barrel
- Automatic Loading and Unloading
- No Back Strain—Truck Balanced to Carry Load
- Lifetime Use—All Welded Steel Construction

Narrower than load, this truck handles any size barrel or drum up to 1000 pounds, regardless of bilge size. Easy to load, easy to move in and between tightly packed rows, easy to unload.



THOMAS PLATFORM TRUCK, MODEL 360

Heavy, rigid platform trucks made in a size and capacity for every food handling need. Strong angle steel frame welded into a one-piece unit with running gear supports. Smooth hardwood boards laid flush inside angle frame.



THOMAS TRUCK and CASTER CO.

Keokuk, Iowa

Book Reviews

MICROBIOLOGY OF MEATS.—Published by The Garrard Press, Champaign, Ill. 252 pages. Written by L. B. Jensen. Price, \$4. Dr. Jensen's long association with the meat packing industry in the laboratories of the American Meat Institute and of Swift & Company have prepared him to render a distinctive service to the field. This book covers, in a very interesting way, the relation of bacteria and meats. The meat packing industry was well established before it began to utilize the services of the bacteriologist, but the industry must know how to use this science if it is to meet the competition of other industries. For the bacteriologist, this volume sketches the outlines of an important branch of bacteriology and presents him with many opportunities for research. For the person interested in meat inspection and public health it presents information without which he cannot well function. For the meat packer it contains facts needed for the successful guidance and control of processes and the maintenance of quality in the finished goods. The subjects dealt with include the effects of sodium nitrate on bacteria in meats; gaseous fermentation of meat products; green discolorations in meats; action of microorganisms on fats; ham souring; microbiology of beef; bacteriology of sausage; microbiology of bacon; control of microorganisms, and bacteriology of spices, salt, sugar, paper and wood.

FOOD-BORNE INFECTIONS AND INTOXICATIONS.—Published (1935) by Twin City Printing Co., Champaign, Ill. 439 pages. Written by F. W. Tanner. Price, \$4. As the date indicates, this is not a new book, but it forms a fitting companion to the book by Dr. Jensen reviewed just above. It deals with those food poisoning situations which are properly called food-borne infections and intoxications. The layman has long been accustomed to refer to such cases as ptomaine poisoning—a designation which is wrong, as this book points out. The subject matter is divided into food hygiene, metals in foods, relation of certain plant products to illness in man, relation of animals and animal products to illness, food allergy, food as a source of organisms causing typhoid fever, the paratyphoid group of organisms, relation of the proteus group to food poisoning, food as a source of the tuberculosis organism, the role of miscellaneous organisms, the relation of putrefaction to illness, and botulism.

HELP THE AIR MAIL

In order that the limited space available in planes may be utilized to the fullest extent for carrying mail, it is suggested that air mail letters and packages be made as light as possible. The use of light-weight envelopes and stationery will increase a plane's carrying capacity twofold.

Required by BAI; furnished by GREAT LAKES



INGREDIENTS: BEEF CHEEKS, BEEF, BEEF TRIPE, WATER, CORN FLOUR, BEEF WEASAND MEAT, PORK, PORK FAT, BEEF HEARTS, SALT, REFINED CORN SUGAR, FLAVORINGS, ONIONS, SODIUM NITRATE, AND SODIUM NITRITE

Above: Electric Burning Legend Brand with quickly interchangeable dies.

Quickly interchangeable ingredient lists set up in few minutes to comply with changes in formula and product.

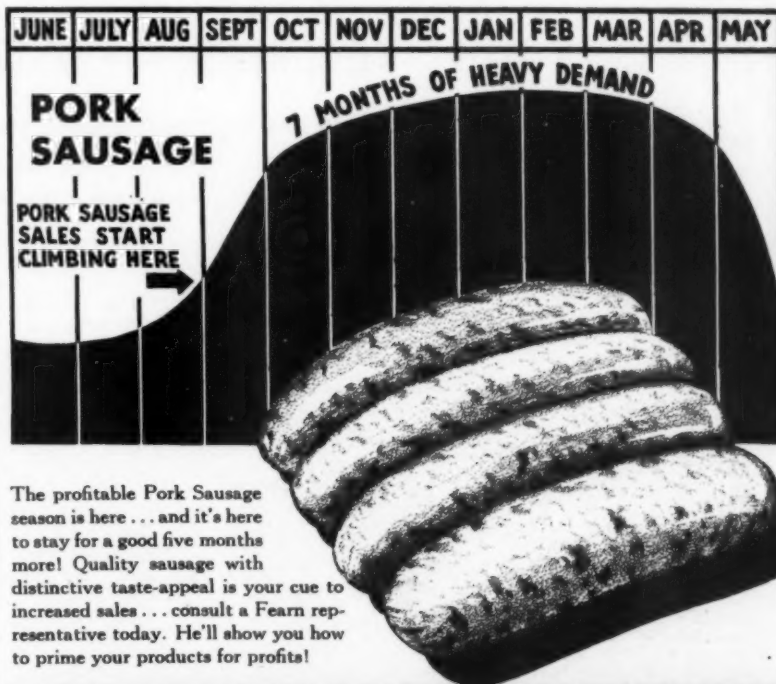
GREAT LAKES

STAMP & MFG. CO., INC.

2500 IRVING PARK BLVD., CHICAGO, ILL.

Great Lakes Ingredient Brander are exceptionally easy to use, effective and economical in operation... they answer all ingredient labelling problems and meet all BAI requirements.

One brander is all you need to meet all BAI Ingredient labelling problems.



ALL
QUALITY
E
N

Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.



Recent WPB and OPA Orders Affecting the Meat Industry



RECENT actions by WPB and OPA of interest to the meat industry affect steel shipping drums, priority ratings, sugar and fats and oils. They are summarized below:

DRUMS.—While WPB is reported to be considering issuance of an order which would postpone for 60 days the effective date of Order L-197, forbidding the use of steel shipping drums for lard, shortening and all edible, non-liquid fats and inedible tallows and greases, it is now considered desirable for each packer to file an individual appeal for continued use of drums on a returnable basis on Form PD-717. A separate appeal should be filed with the containers branch, research section of WPB for each type of product for which continued use of the drums is desired.

SUGAR.—Registered industrial users of sugar may draw on their excess stocks of sugar at the rate allowed under rationing regulations and need not obtain prior allotment from their rationing boards, the OPA announced recently in Amendment 24 to Rationing Order 3.

RATINGS.—Still better ratings have been extended to operators of dairy products and egg plants under a recent

amendment of Preference Rating Order P-118. A rating of AA-2x is extended for materials directly required for emergency maintenance or repair "to avert spoilage of milk, dairy products or eggs because of an actual breakdown or suspension of a processor's operations." Materials required for repair, maintenance or operation now rate AA-5 and materials for replacement, AA-3.

FATS AND OILS.—Amendments No. 17 and 18 to RPS 53, fats and oils, were issued by the OPA this week. The amendments state that $\frac{1}{2}$ ¢ per lb. may be added by the seller to maximum prices for refined peanut oil, refined soybean oil, and refined cottonseed oil, when the oils are sold for industrial uses and not for edible purposes. The effective date of the amendments was November 19.

Later this week amendment No. 19 to RPS No. 53 was issued, which stated that "the usual or normal differentials for type of purchaser shall continue to apply."

The payroll allocation plan builds a sound bond program for your employees. Thousands of firms are now participating in the arrangement.

SEND CYLINDERS BACK

Shortage of cylinders for ammonia and other compressed gases needed by essential industries is becoming more and more acute, and, to prevent drastic restrictions in the distribution of these chemicals, all users and transportation companies must cooperate in returning containers to producers. R. J. Quinn, Mathieson Alkali Works, Inc., warned in a recent statement. He pointed out that new cylinders are no longer available under the present emergency conditions.

"Most users of compressed gases are probably trying to return their cylinders promptly, but many find that railroads and trucking companies are becoming increasingly unwilling to handle small shipments," states Mr. Quinn. "This situation can be remedied, however, if transportation managers fully understand the importance of getting cylinders back for refilling as quickly as possible, and if shippers of cylinders will cooperate with the transport companies in arranging shipments that can be handled economically."

"No new cylinders can be obtained, and the number being diverted from civilian use by our war effort is constantly increasing," Mr. Quinn points out. "But if all concerned will keep the available supply in constant circulation, it should be possible to serve satisfactorily all important users of compressed gases."

COTTON TEXTILE HEADQUARTERS

STOCKINETTE BAGS FOR BEEF, VEAL, FRANKS, BOLOGNA AND PORK SAUSAGE

VICTORY BEEF AND VEAL SHROUD CLOTHS

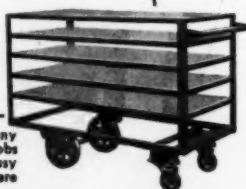
WRITE TODAY FOR SAMPLES AND PRICES • IMMEDIATE DELIVERY

"V" CINCINNATI COTTON PRODUCTS CO. "V"

COLERAIN, ALFRED AND COOK STS.
CINCINNATI, OHIO

WE DELIVER THE GOODS!

5 TABLES
over 4 Wheels—



This Service Table Truck is typical of many special units designed by Service for special jobs—worth its weight in meat every day to any busy sausage, meat loaf or prepared meat shop where floor space is valuable.

Its mobility over triple bearing frictionless Service Casters and Wheels makes it more than a 3-decked storage table. It is a complete time-saving, space-organizing, materials-handling unit. Ask us for full facts.

Table Truck—
One of 100 Custom
Built Models

SERVICE
Meat Handling Units

Service Caster & Truck Co.
710 N. Brownwood Ave.,
Albion, Mich. Eastern Factory:
444-48 Somerville Ave.,
Somerville (Boston), Mass.
Toronto, Canada: United Steel Corporation, Ltd.,
SCAT Co. Division



ADELMANN
HAM BOILERS

Assure perfect shape and appearance plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont.

★

★

Share the Meat

**YOUR OPPORTUNITY
TO COOPERATE IN
AMERICA'S VOLUNTARY
MEAT SHARING
PROGRAM**

A work manual for meat packers, sausage manufacturers
and other meat processors issued by THE NATIONAL PROVISIONER

What the National "Share-the-Meat" Program Means to You

TO HELP YOU with the problems arising from meat restrictions—the government and the meat industry are launching nationwide publicity and advertising, urging the public to Share the Meat . . . asking loyal Americans to restrict themselves to

2½ LBS. OF MEAT PER PERSON PER WEEK

A digest of facts important to meat packers, from the report of the Food Requirements Committee of the War Production Board representing:

The Army The Navy State Department
Lend-Lease Administration
Board of Economic Warfare
War Production Board
Office of Price Administration
Department of Agriculture

The Need for This Program

Government estimates indicate that the 1943 supply of meat will not be large enough to meet military and lend-lease needs and total civilian demand. The problem can be seen from these government estimates:

Army, Navy and lend-lease will require at least 6½ billion lbs. With their increased buying power, civilians would take 21 billion lbs. Hence the total demand is 27½ billion pounds.

The total supply of meat is estimated at slightly more

than 24 billion lbs. The deficit is 3½ billion lbs. It must come out of civilian supplies—which must be held at 17½ billion lbs. to provide the needed 6½ billion lbs. for the Army, Navy and lend-lease.

Until card rationing for meat can be instituted, civilians must be asked to restrict themselves voluntarily to 2½ lbs. per person per week of the "red" or "muscle" meats. The volume of your sales of these meats to civilians has already been restricted. The government, through the Office of War Information, has already launched a campaign to acquaint the public with the facts about meat. It is in the interest of everyone in the meat industry to cooperate in getting the public to share the meat with good will.

Will Ask Civilians to Cooperate

This program will point out *why* America must share the meat. It is patriotic to share. Our fighting men need meat more than civilians do. Our Allies must have meat to carry on.

It is *fair* to share. Unless the civilians who are able to get to meat markets or public dining places early hold down their purchases—those who come late in the day or meal period will find no meat. Many civilians engaged in war work cannot get to these places early—it

is unfair to ask them to bear the whole brunt of the meat shortage.

It is *wise* to share. The government's limitation order which makes the sharing program necessary enables the meat industry to carry meat reserves over from seasons of glut into seasons of slack supply.

What the Program Is

Each adult and adolescent citizen is asked to restrict voluntarily his consumption to 2½ lbs. of the "muscle" meats per week. Babies, vegetarians, children, invalids and old people should not be counted at 2½ lbs. in figuring the family's permitted purchases. Each child under 6 should get ¾ lb. and each child between 6 and 12, 1½ lbs. per week.

No one expects families now averaging less than 2½ lbs. of meat per person per week to cut their consumption. It is essential for every civilian to get his fair share of meat's nutritive elements to maintain our national nutrition.

From this outline you can see the program does *not* call on everyone to cut meat consumption. Only those who are eating *more* than 2½ lbs. per week are asked to reduce the amount.

The program does not call for uniform meatless days in every home. In World War I, when meatless days were used, per capita meat consumption went up, not down.

The program does not apply to city people alone. Farmers who slaughter their own meat and villagers who have locker space for meat storage are asked to share at the same weekly rate as city folk.

Meat eaten in public eating places, or as a guest in a home, should be counted in this 2½-lb. ration. Any person feeding meat to a pet should take it from his own allowance.

The Promotional Plan

The national program will bring new problems to housewives, boarding housekeepers and operators of public eating places. The Office of War Information and individual members of the meat industry

are at work preparing material and information for the guidance of these people.

Restaurant, hotel and dining car organizations are planning methods of distributing the available meat fairly among their patrons—and helping patrons stay within their personal allowances.

The retail meat dealers associations are organizing to promote the plan. Educational display material will be made available to retail dealers—who constitute one of the most important factors in winning the willing cooperation of housewives in this program.

Housewives have individual problems to meet. An educational program is being instituted by Office of War Information and the meat industry to help them.

What Others Are Doing

The American Meat Institute will run extensive advertising on the relatively unfamiliar cuts of meat with instructions on how they should be cooked.

Many packing companies will promote the idea of sharing the meat in their publication and radio advertising. Advertising will appear explaining why it is necessary to share the meat, dramatizing the part that the meat industry plays in feeding our American fighting forces and our Allies. Other packers will feature unrestricted meats in their advertising accompanied by recipes showing how to prepare them and how to make meat go farther.

The National Live Stock and Meat Board has made a study of meat extenders—showing how to spread the flavor and taste of meat. The Board's staff and literature will point out how meat purchases can be "stretched" by serving meat more often in the form of stews, hash, meat loaf, soup, casserole and similar dishes.

All the facilities of the radio, the press and the meat industry are being marshalled to make this voluntary rationing plan a success. Food editors, dieticians and home economists will be supplied with information on this program and will cooperate in promoting it throughout the United States.

What Meats Are Included

The sharing allowance includes only the retail cuts and the canned meats made from

PORK, BEEF, VEAL, LAMB AND MUTTON CARCASSES

It is calculated "bone-in." A pound of spare-ribs is figured at the same weight as a pound of round steak.

The sharing allowance does not include the glandular meats—liver, sweetbreads, tongue, heart, kidney—or the meats from the head, tail and feet. It does not include liver sausage, scrapple, head cheese, souse, loaf meats and canned meats which are not made from carcass meats. It does not include poultry or fish.

What you can do This booklet explains what *you* as a packer can do. You may not be able to cooperate in *all* the ways suggested in this booklet—but every packer can cooperate in *some* of them. You will be serving your country and your own best interests by actively promoting this program to your own salesmen, retailers and consumers in every possible way. No organization, large or small, can afford to ignore its responsibility in persuading America to Share the Meat.

**THESE
3 WORDS
TELL THE
STORY**

Share the Meat

THE most important thing you can do is to use this slogan. It sums up the whole voluntary rationing program in three words. This slogan will be widely advertised and publicized. It will serve to remind every loyal American of the need

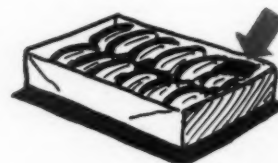
—and arouse his spirit of fair play in sharing the meat. Identify your company with this patriotic movement. Enter into the full spirit of the campaign by using the Share the Meat slogan in all your promotional material.

How to Use This Slogan

- 1. USE IT ON ENVELOPES, INVOICES, CORRESPONDENCE, SALES BULLETINS, ORDER BLANKS.** You can do this inexpensively by having a rubber stamp of the slogan made for yourself—or having stickers printed.



- 2. AS A STICKER ON YOUR PACKAGES AND WRAPPERS.**



How to tie in with

STORE DISPLAY MATERIAL

I.

OFFICIAL DISPLAY PIECE

If you or your retailers have not received a supply of these official Share the Meat posters, write immediately to the Office of War Information, Washington, D. C.

Americans! SHARE THE MEAT as a wartime necessity

To meet the needs of our armed forces and fighting allies, a Government order limits the amount of meat delivered to stores and restaurants.

To share the supply fairly, all civilians are asked to limit their consumption of beef, veal, lamb, mutton and pork to 2½ lbs. per person per week.

YOUR FAIR WEEKLY SHARE

| | |
|--|-----------------------------------|
| Men, women and children over 12 yrs. old | 2½ <small>pounds per week</small> |
| Children 6 to 12 yrs. old | 1½ <small>pounds per week</small> |
| Children under 6 yrs. old | ¾ <small>pound per week</small> |

You can add these foods to your share: liver, sweetbreads, kidneys, brains and other variety meats; also poultry and fish.

HELP WIN THE WAR!
Keep within your share

FOODS REQUIREMENT COMMITTEE
War Production Board

Charles R. H. H. H.
Chairman

2.

BRING YOUR OWN DISPLAYS UP-TO-DATE BY ADDING THE SHARE THE MEAT SLOGAN

Local packer's display piece—
hand applied slogan sticker.

Have gummed stickers printed
(see copy suggestions below)
and paste on your current store
material, counter cards, window
strips, display pieces.



*Share
the
Meat*

PLAY FAIR
*Share
the Meat*

**SHARE
THE MEAT!**
LIMIT YOURSELF
TO 2½ LBS. PER
PERSON PER WEEK

How to tie in with POSTER ADVERTISING

1.

OFFICIAL SHARE THE MEAT POSTER DESIGNS

If you have outdoor advertising during November, December or January—sponsor this plan in your own community by using at least one of these official designs in place of your own posters. All outdoor advertising companies have received these official designs from the government—or will know how to get them for you.



2.

IF YOU ARE USING ONE OR MORE PAINTED BULLETINS YOU CAN IDENTIFY YOUR COMPANY WITH THE PROGRAM BY MERELY INCORPORATING THE SLOGAN - or giving major display to the program on your board.



SHARE THE MEAT

DE LUXE BACON

Slogans you can use on your boards:

SHARE THE MEAT—So All May Eat

★ ★ ★

Don't Buy Meat With Some To Spare—Let Your Neighbor Have Her Share—SHARE THE MEAT

★ ★ ★

Do Your Full Share—Eat Your Full Share—SHARE THE MEAT

★ ★ ★

Meat Is Strength—Share It For Victory

How to tie in with **RADIO ADVERTISING**

1. If you have a radio program, you may wish to devote some of your commercial time to such statements as are shown below.

If you would like to sponsor spot announcements on the Share the Meat program, or if you want to feature it in participation programs over your radio station, you can get interesting script material by studying this manual. You can start immediately by using the sample material shown here.

SUGGESTED ANNOUNCEMENT ONE

Announcer: Would you turn a hungry child away from your door? Of course you wouldn't. Listen: In some of the United Nations, there *are* hungry children who **DEPEND ON YOU** to share with them! **START NOW TO RATION YOURSELF TO 2½ LBS. OF MEAT PER WEEK! SHARE THE MEAT** with our fighting men! Share the meat with our Allies! Share the meat with all Americans! Remember, this is **VOLUNTARY RATIONING**. It's the **HONOR SYSTEM** . . . it's up to **YOU** to limit yourself to **2½ LBS. OF MEAT PER WEEK**. You'll find it's easy, too,—when you learn to plan meals that make the most of the meat you have . . . when you learn to supplement meat with other nutritious foods. **START NOW. MAKE YOUR WEEKLY RATION OF MEAT NO MORE THAN 2½ LBS.** Stick to your **SHARE . . . and SHARE AMERICA'S VICTORY.**

SUGGESTED ANNOUNCEMENT TWO

Announcer: Our fighting men and our fighting allies need **MEAT**, plenty of it, because a chunk of good, red meat is body fuel for the man who drives a tank, dives a plane, smashes a sub. Well, Uncle Sam says: "That fightin' man is going to have meat, all he needs." So he asks the rest of us at **HOME** to **SHARE**



THE MEAT that's left. And here's the point: as our share, we Americans are asked to stick to **2½ lbs. per week, per adult person**. That's for beef, veal, pork, lamb and mutton. But on top of that we can eat all we want of other nutritious meats like liver, tongue, and ox-joints; and we can have poultry and fish, as well.

SUGGESTED ANNOUNCEMENT THREE

Announcer: **MEAT!** Do you have plenty of meat? Do you have **MORE THAN ENOUGH?** Listen: **OUR FIGHTING MEN NEED MEAT . . . OUR ALLIES NEED MEAT!** It's up to **YOU** to **SHARE THE MEAT!** How? Simply by limiting yourself to **2½ LBS. OF MEAT EVERY WEEK!** That's not hard! See your meat dealer. Let him explain how you can **EAT WELL** and **RATION YOURSELF** to **2½ LBS. OF MEAT PER WEEK**. Stick to **YOUR SHARE . . . and SHARE IN AMERICA'S VICTORY!**

2. Follow up your local radio station manager to see that he broadcasts free announcements on the Share the Meat program. The government has requested all radio stations to promote this national effort.

I. RUN ADS LIKE THESE IN YOUR NEWSPAPER

*How to promote
the program
in*

NEWSPAPERS

Have your newspaper set ads like these and run them over your own name. Or, if you prefer, ask the advertising department of your newspaper, or members of your own organization, to prepare advertisements for you based on the information in this book. Use the Share the Meat slogan in all your advertising.

**IT'S ONLY FAIR TO
"SHARE THE MEAT"**



YOUR NAME HERE

**SHARE
THE MEAT!**



*Be a **LEADER** in the
Share-the-Meat Program in
your own community*

ASK YOUR NEWSPAPERS' EDITORIAL and ADVERTISING STAFFS TO PROMOTE THE PROGRAM

Macaroni Stuffing Makes This Breast Of Veal Stretch To Its Most Useful Limit!



TO PREPARE: Have breast bone removed from a three-pound veal combine with one cup dried bread crumbs, 3 tablespoons chopped onions, $\frac{1}{4}$ cup of

Make it your business to discuss the Share the Meat program with the newspaper editors in your community. Explain the urgent importance of the program—why it is needed, what it is, how it works—so they can present it clearly to the public in their editorial columns and any retail advertising they prepare.

Ask them to run articles or recipes similar to the one above on their food pages, explaining how to conserve meat, how to spread its flavor, how to make every pound go farther. They will be doing a patriotic service to their country and answering a real need of their women readers, who are faced with new problems under the voluntary rationing plan.

Undoubtedly your newspaper editors will find a lot of good source material for interesting articles in the various news services to which they subscribe. Remind them to feature meat rationing items and to do a real promotional job for the program in your community.

You can order reprints of interesting recipes and articles from your newspaper and distribute them to your retailers.

Urge your newspapers' advertising and merchandising managers to promote the use of the Share the Meat slogan and copy in any retail advertising they develop.

Why the Government
is asking every loyal
American to

SHARE THE MEAT

YOU GET THIS BONUS

YOUR NAME
HERE

ORGANIZE DISCUSSIONS AND GROUP MEETINGS

As a meat packer, the people of your community will naturally turn to you for authoritative information on America's meat supply. You have an opportunity to render an important patriotic service (and help your own interests, too) by becoming a leader in the Share the Meat program. Voluntary meat rationing actually concerns every man, woman and child in America. Most groups in your community will be glad to set aside a meeting to hear about it. Approach clubs yourself—and get others to cooperate. Speeches and material for discussion groups have been prepared by the Office of War Information. All you have to do is send this material and turn it over to the chairmen of the program committees of the groups you contact. Plan to deliver some of the speeches yourself. Address your request for material to Office of War Information, Washington, D. C., and start now to arrange programs with the groups listed at the right.

Rotary, Lions, Kiwanis and other
civic and service clubs
Chamber of Commerce
Church clubs
Women's clubs
Fraternal organizations
News groups
P.T.A. groups
Boy Scouts
Girl Scouts
Civic Defense groups
4-H clubs

**YOUR SALESMEN ARE
A VITAL FACTOR IN THE
SUCCESS OF AMERICA'S**
Share-the-Meat
PROGRAM

*Call a
Special Sales Meeting
at Once!*



He's your spokesman in explaining the grave problems affecting America's meat supply to your customers. Retailers will quote your salesman's word to consumers. See that he gets the story straight.

CALL A SPECIAL SALES MEETING AT ONCE. GO OVER THE MATERIAL IN THIS BOOK, STEP BY STEP, WITH EVERY MAN IN YOUR COMPANY SO EACH WILL KNOW HOW TO PROMOTE THIS PROGRAM INTELLIGENTLY WITH YOUR CUSTOMERS!

IT'S PATRIOTIC . . . AND IT'S GOOD BUSINESS TO

*Promote the
Share the Meat Program
with ideas like these*

1. LEARN MORE CUTS OF MEAT

Build advertisements based on this idea, featuring cuts that housewives know least. Give consumers recipes on how to prepare them and encourage feature displays of them in retail stores.

Advertising of this type helps to give housewives the "how" of sharing the meat and helps you to avoid inventory accumulations on less-desired cuts.

2. MAKE MEAT GO FARTHER

Sell this idea to consumers in recipes, dealer suggestions, demonstrations and advertising. Tell women how to use meat "extenders."

Promotion of the use of meat with "extenders" helps to make the weekly share of meat go farther, helps your retailers to supply all customers from restricted quantities available.

3. PROMOTE "V" MEATS

Advertise liver, tongue, heart, kidney, sweetbreads and brains as "V" meats for

VARIETY VITAMINS VICTORY

Many people do not realize that these non-restricted meats have extra vitamin values. Tell consumers what they are and how to serve them, and you make it easier for them to Share the Meat by serving one or more meals of these non-restricted items each week.

4. PROMOTE ENERGY MEATS

Many of the cuts that will be available in most ample supply are relatively fat meats. Meat fats are one of the best sources of food energy. Promote these "energy" meats for workers—for people who need extra energy for wartime activities.

SHARE THE MEAT

Supporting the
"SHARE THE MEAT"
PROGRAM



1440 West 47th St.
U. S. YARDS
CHICAGO, ILLINOIS

KINGAN & CO.

INDIANAPOLIS

Since 1845

CANNED MEATS — "PANTRY PALS"



We are participating in the
SHARE-THE-MEAT PROGRAM

FERRIS HICKORY SMOKED HAM and BACON

**CONFIDENTIAL SERVICE FOR THE
MEAT PACKING TRADE**

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



H. J. MAYER & SONS CO.

6819 27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 754 Bay Street, Toronto Canadian Plant: Windsor, Ontario

Share the Meat with the Doughboys!

MEAT is ammunition. The boys who are fighting for us must have meat to win battles!

We are cooperating 100% with the United States Government war effort, because we are certain that the most important thing at this time is to win the war.

We are cooperating financially with the American Meat Institute's national advertising program because we believe the second most important thing is to properly inform the civilian population why meat must be shared.

*Let's Stand Behind the Man Behind the Gun
in this "Share the Meat" Program*

CORNELIUS PACKING CO.
Los Angeles

During War-Times, Specify:
LIBERTY BEEF SHROUDS



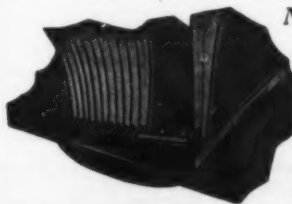
**DURING WAR-TIMES
SHARE THE MEAT**

THE CLEVELAND COTTON PRODUCTS CO.
Makers of the famous Tulede Beef Clothing
CLEVELAND OHIO

A COMPLETE VOLUME

of 26 issues of **THE NATIONAL PROVISIONER** can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.



Receive Fat Show Entries From 15 States and Canada

Entries for the market fat stock and carlot competition to be held at the Chicago yards December 2 to 5 have been received, to date, from stockmen and farm youths in 15 states and Canada. The market show will take the place of the 1942 International Live Stock Exposition, which was cancelled this year.

It is announced that because the Army is now occupying the International Amphitheater, the market competition will be held in the stock yards proper. The main sheep house is being altered to provide exhibit space and judging rings for the individual entries in the steer, wether and barrow classes.

All the judges for the show this year are Chicago livestock buyers. The "weeding" committees will pass on carlots on Saturday before the show.

GRID MEMORIES OF 1908

Al Freud (upper photo, right), Berth & Co., Inc., talks over old times at a recent reunion of members of the Crusaders, amateur team which built up an enviable series of triumphs in Chicago in 1906, 1907 and 1908. Al, who is shown second from right, middle row, in lower photo, played at full and half. The team was both undefeated and unscored on in the 1906 season.

**Cold Storage Space
Becoming Scarce**

WASHINGTON, Sept. 19 (U. P.).—The Office of Defense Transportation, warning that a "pinch" impends in refrigerated stocks of perishable foods, appealed tonight to operators and users of refrigerated warehouses to utilize cold storage facilities as efficiently as possible. To combat the threatened shortage, ODT suggested that:

THE PROBLEM
-by *Uncle Sam*

THE SOLUTION
-by *Jamison*

The PROBLEM—"Food may win the war"... Perishable foods need refrigeration... Scarcity of refrigerated space requires greater efficiency in every plant.

The SOLUTION—Check your plant today—see that every cubic foot possible is available for storage... Guard every opening with an efficient JAMISON-BUILT DOOR—backed by 50 years' specializing on doors.

Consult nearest branch, or address

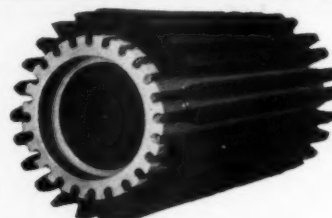
JAMISON
COLD STORAGE DOOR CO.
Jamison, Stevenson & Victor Doors
HAGERSTOWN, MARYLAND



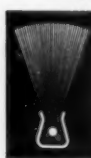
JAMISON STANDARD TRACK DOOR
Send for Bulletin 124.

JAMISON
BUILT COLD STORAGE DOORS

A typical example of how Jamison creates doors to meet all needs.



FIVE
to
ONE



LONGER LIFE with
Fullergrapt
CASING CLEANING BRUSH STRIPS

1500 Continuous production hours with Fullergrapt brush strips against 300 odd hours with old-style heavy cast iron, wire held bristle cores. Fullergrapt—with materials gript in steel, dense mass formation—eliminates tufts between which casings are apt to ride and become damaged.

This density is a cushion that allows only an even wear—no retrimming of brushes necessary. No removal of brush cores, saves 4-5 hours let-down in production.

New brush strips inserted from one end of core and locked in securely in a few minutes.

Write for Complete Catalog of Fuller Brushes
and Fiber Brooms

The FULLER BRUSH Company
Industrial Division, Dept. 8C
3596 MAIN STREET - HARTFORD, CONN

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | |
|------------------------|-----------------------|
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Hogs and Pork

HOGS

Chicago hog market this week: Compared with close of last week, most weights 10 to 15c lower.

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago, top | \$14.05 | \$14.00 |
| 4 day avg..... | 13.95 | 14.10 |
| Kan. City, top..... | 13.65 | 13.50 |
| Omaha, top | 13.50 | 13.50 |
| St. Louis, top..... | 13.75 | 14.10 |
| Corn Belt, top..... | 13.45 | 13.55 |
| Buffalo, top | 14.75 | 14.75 |
| Pittsburgh, top | 14.50 | 14.65 |

Receipts—20 markets
4 days442,000 417,000

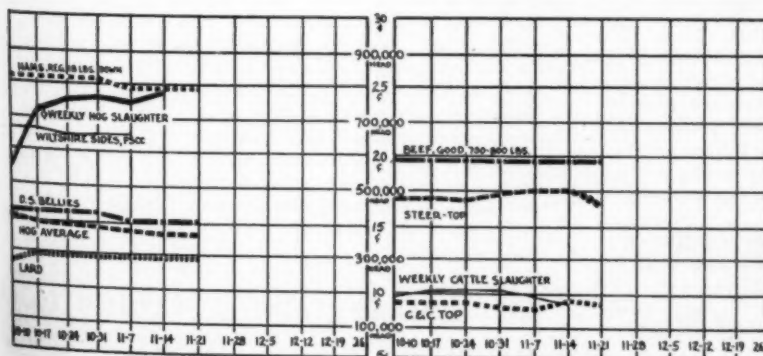
| | | | |
|------------------|---------|---------|---------|
| Slaughter— | | | |
| 27 points* | 781,393 | 737,621 | |
| Cut-out | 180- | 220- | 240- |
| results | 220 lb. | 240 lb. | 270 lb. |
| This week | .68 | .77 | —1.14 |
| Last week | .85 | —1.00 | —1.34 |

PORK

Chicago carlot pork:

| | | | | |
|-------------------|--------|------|--------|------|
| Green hams, | | | | |
| all wts..... | 24 | @24% | 24 | @24% |
| Loins, all wts. | 23 | @25% | 23 | @25% |
| Bellies, all wts. | 15% | | 15% | |
| Picnics, | | | | |
| all wts..... | 22% | | 22% | |
| Reg. trim'ngs. | 20% | | 20% | |
| New York: | | | | |
| Loins, all wts. | 25% | @28% | 25% | @28% |
| Butts, all wts. | 30 | @30% | 30 | @30% |
| Boston: | | | | |
| Loins, all wts. | 25% | @28% | 25% | @28% |
| Philadelphia: | | | | |
| Loins, all wts. | 25% | @28% | 25% | @28% |
| Lard—Cash | 13.80b | | 13.80b | |
| Loose | 12.80b | | 12.80b | |
| Leaf | 12.40b | | 12.40b | |

*Week ended November 14.



Cattle and Beef

CATTLE

Chicago cattle market this week: Best steers 15 to 25c lower. Others down mostly 50c. Heifers 25c off. Cows steady. Bulls sharply lower.

| | Thurs. | Week ago |
|-------------------------|---------|----------|
| Chicago steer, top..... | \$16.60 | \$17.15 |
| 4 day avg..... | 15.10 | 15.50 |
| Kan. City, top..... | 14.15 | 15.00 |
| Omaha, top | 15.65 | 15.60 |
| St. Louis, top..... | 16.50 | 17.00 |
| St. Joseph, top..... | 15.00 | 16.00 |
| Bologna bull, top.... | 12.40 | 12.90 |
| Cutter cow, top..... | 8.75 | 9.00 |
| Canner cow, top..... | 7.50 | 7.75 |

Receipts—20 markets
4 days254,000 261,000

Slaughter—
27 points*173,257 191,712

BEEF

| | | |
|---------------------|---------------|---------------|
| Steer carcass, good | | |
| 700-800 lbs. | | |
| Chicago .. | \$19.00@20.50 | \$19.00@20.50 |
| Boston ... | 20.00@22.00 | 20.00@22.00 |
| Phila. ... | 20.00@22.00 | 20.00@22.00 |
| New York. | 20.00@22.50 | 20.00@22.50 |

| | | |
|-----------------------|----------|----------|
| Dr. canners, Northern | | |
| 350 lbs. up.. | 14% @16% | 14% @16% |
| Cutters, | | |
| 400@450 lbs. | 15% @16% | 15% @16% |
| Cutters, | | |
| 450 lbs. up.. | 15% | 15% |
| Bologna bulls, | | |
| 600 lbs. up.. | 15% | 15% |

*Week ended November 14.

Chicago prices used in compilations unless otherwise specified.

PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 markets.

By-Products

HIDES

| | Thurs. | Week ago |
|-------------------|--------|----------|
| Native cows | .15% | .15% |
| Kipskins | .20 | .20 |
| Calfskins | .25% | .25% |
| Shearlings | 2.15 | 2.15 |

TALLOW, GREASES, ETC.

| | | |
|-------------------------|--------|--------|
| New York tallow strong. | | |
| Extra | 8.62% | 8.62% |
| Chicago tallow active. | | |
| Prime | 8.62% | 8.62% |
| Chicago greases strong. | | |
| A-White | 8.75 | 8.75 |
| New York greases firm. | | |
| A-White | 8.75 | 8.75 |
| Chicago by-products: | | |
| Cracklings | 1.21 | 1.21 |
| Tankage, unit ammo. | 5.53 | 5.53 |
| Blood | 5.38 | 5.38 |
| Digester tankage | | |
| 60% | 71.04 | 71.04 |
| Cottonseed oil, | | |
| Valley | .12% n | .12% n |

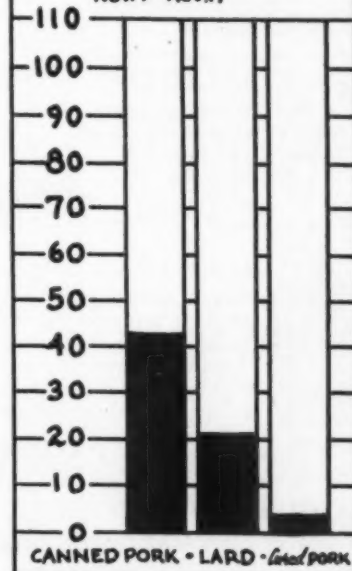
PROVISION STOCKS

Chicago—November 15

| | |
|--------------------------|-----------|
| Total lard | 6,840,095 |
| D. S. clear bellies..... | 5,169,805 |

FSCC BUYING

NOV. 1 - NOV. 17



Sausage Output Sets Another New All-Time Record

ANOTHER new sausage production record was established during October, when packers working under federal inspection turned out 116,648,648 lbs. of sausage of all kinds. The previous record of 107,672,848 lbs. was established a month earlier, while in October of last year production was only a little over 84 million lbs.

Broad demand for sausage by the armed forces has been largely responsible for the new records of late, for the use of meats in sausage for regular consumer demand is controlled.

Smoked and/or cooked was again the largest item in the sausage total, with 82.8 million lbs. produced. A total of 23.2 million lbs. of fresh (finished) was made while dried or semi-dried totaled 10.6 million lbs. Production of the various grades for the year-to-date is running well ahead of a year earlier.

Production of canned meat and meat food products also broke all previous records during October with total output hitting 210,271,106 lbs., almost twice the 112,684,294 lbs. produced a year earlier. Canned pork, totaling 68.8 million lbs., was again the largest item and compared with about 39 million lbs.

canned during the same month of 1941. Other kinds of canned products, in millions of pounds, included beef, 17.1 compared with 12 a year ago; sausage, 28.2 against only 11.5 last year; soup, 31.5 compared with 26.3 a year ago and miscellaneous foods, 64.5, compared with 23.9 in October, 1941. All canned food items, with the exception of soups, show huge increases in year-to-date production compared with a year earlier. The

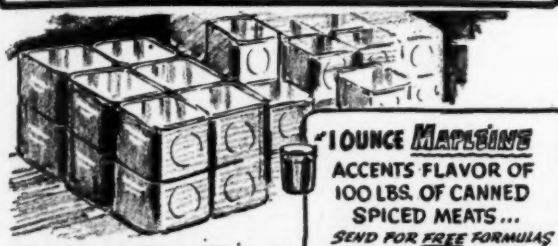
canned pork total for the year so far at 799.4 million lbs. is more than double production for the same period of 1941.

There was a slight let-up in bacon production compared with a month ago and the same month last year. Production during October of this year was 26.4 million lbs. compared with 30.3 million lbs. last month and 29.3 million lbs. a year earlier. However, production for the year to date is still ahead of the

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

| | Oct. 1942 | Oct. 1941 | 10 mos. 1942 | 10 mos. 1941 |
|---|-------------|-------------|---------------|---------------|
| | lbs. | lbs. | lbs. | lbs. |
| Meat placed in cure— | | | | |
| Beef | 9,223,417 | 14,399,934 | 111,456,000 | 108,529,000 |
| Pork | 223,826,050 | 238,707,836 | 2,540,991,000 | 2,355,534,000 |
| Smoked and/or dried— | | | | |
| Beef | 5,789,049 | 4,631,293 | 57,661,000 | 50,023,000 |
| Pork | 138,566,073 | 141,008,285 | 1,493,808,000 | 1,413,647,000 |
| Sausage— | | | | |
| Fresh (finished) | 23,177,054 | 15,054,710 | 145,557,000 | 117,868,000 |
| Smoked and/or cooked | 82,792,566 | 59,125,954 | 656,997,000 | 544,687,000 |
| To be dried or semi-dried | 10,576,428 | 9,977,380 | 99,491,000 | 105,002,000 |
| Total sausage | 116,546,048 | 84,158,044 | 901,955,000 | 767,557,000 |
| Loaf, head cheese, chili con carne, jellyed products, etc. | 19,045,717 | 14,605,771 | 145,295,000 | 118,119,000 |
| Bacon—(allied) | 26,389,314 | 29,333,721 | 301,649,000 | 266,627,000 |
| Cooked meat— | | | | |
| Beef | 1,593,691 | 429,528 | 7,967,000 | 5,642,000 |
| Pork | 19,836,364 | 19,987,558 | 217,041,000 | 216,631,000 |
| Canned meat and meat food products— | | | | |
| Beef | 17,143,801 | 12,084,233 | 119,754,000 | 87,569,000 |
| Pork | 68,821,018 | 38,916,810 | 799,344,000 | 352,868,000 |
| Sausage | 28,242,077 | 11,501,016 | 221,701,000 | 68,520,000 |
| Soup | 31,528,961 | 26,313,026 | 199,687,000 | 213,342,000 |
| All other | 64,535,249 | 23,919,209 | 353,708,000 | 179,175,000 |
| Total canned meat | 210,271,106 | 112,684,294 | 1,694,194,000 | 900,974,000 |
| Lard—rendered, refined, canned | 109,017,417 | 233,896,168 | 2,347,916,000 | 2,019,832,000 |
| Pork fat—rendered, refined, canned | 21,388,475 | 20,992,409 | 239,858,000 | 192,864,000 |
| Oil stock | 12,728,554 | 14,099,065 | 130,408,000 | 115,093,000 |
| Edible tallow | 10,174,874 | 5,952,629 | 76,325,000 | 57,696,000 |
| Compound containing animal fat | 82,237,066 | 19,482,045 | 234,398,000 | 196,456,000 |
| Oleomargarine containing animal fat | 6,701,765 | 4,568,320 | 48,546,000 | 42,245,000 |
| Miscellaneous | 1,542,432 | 9,632,860 | 30,501,000 | 33,899,000 |

IT'S SO!...by "Mac the Meat Man"



SAUSAGE SAVOR
MAPLEINE BRINGS OUT
MEAT FLAVOR—HELPS SOLVE
TODAY'S SEASONING
PROBLEMS



MAPLEINE brings out natural meat flavors and accents spice flavors by blending them more smoothly and coaxing forth their full flavor! Helpful in these days of shortages! Try Mapleine in your own formulas or send for 14 free profit-making formulas. Plus free try-out bottle. Write Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat



**DOES FLOOROSIS
HAMPER YOUR
PRODUCTION?**

Floorosis, an industrial disease that hampers production, causes accidents, ruins equipment. You can tell its symptoms—broken, rutted, crumbling cement floors. At the first sign of a rut or break, patch with Cleve-O-Cement and prevent your plant floors from becoming as dangerous as no-man's land. Cleve-O-Cement is not a temporary asphalt-type patch but a permanent composition that gives greater serviceability than cement itself. Dries hard as flint overnight and stronger in 24 hours than ordinary cement in 28 days. Not affected by freezing temperatures or moisture. Won't crumble, crack or dust. Slipproof, non-porous, waterproof and resists lactic acid. Ideal for cooling room floors or refrigerated areas. Easily applied. Write about Free Test Offer.

THE MIDLAND PAINT & VARNISH CO.
9119 RENO AVE. CLEVELAND, OHIO

total for corresponding months of 1941. Slightly more than 19 million lbs. of meat loaves were made in October, which compares with 14.6 million lbs. a year ago. Year-to-date production at 145.3 million lbs. compares with 118.1 million lbs. in the same period of 1941.

There was somewhat less meat placed in cure than a year earlier. Beef totaled 9.3 million lbs. while in the same month of last year 14.4 million lbs. was put to cure. Pork in cure at 223.8 million lbs. compares with 238.7 million lbs. last year. The 1942 year-to-date totals are still greater than a year ago.

CHICAGO PROVISION STOCKS

Stocks of provisions in Chicago showed marked declines in the first half of this month. Lard holdings were down to about the lowest levels in many years with only 6,840,095 lbs. in storage compared with 10,627,078 lbs. at the close of last month and almost 123 million lbs. a year earlier. Clear belly stocks declined over 1 million lbs. in the first 15 days of this month. Holdings were 5,169,805 lbs. compared with 6,357,795 lbs. at the close of October and almost 7 million lbs. a year ago.

| | Nov. 15, '42 | Oct. 31, '41 | Nov. 15, '41 |
|-------------------------------------|--------------|--------------|--------------|
| P. S. lard (a)..... | 2,312,576 | 2,758,836 | 10,754,864 |
| P. S. lard (b)..... | 1,414,000 | 1,877,000 | 79,837,983 |
| P. S. lard (c)..... | 457,000 | 1,021,000 | 27,791,561 |
| Lard in store for | | | |
| FSOC..... | 16,800 | 2,191,212 | |
| Other lard..... | 2,639,719 | 2,779,030 | 4,477,304 |
| Total lard..... | 6,840,095 | 10,627,078 | 122,861,712 |
| D. S. clear bellies (contract)..... | 315,000 | 357,300 | 2,051,700 |
| D. S. clear bellies (other)..... | 4,854,805 | 6,000,495 | 4,948,116 |
| Total D. S. clear bellies..... | 5,169,805 | 6,357,795 | 6,999,816 |
| D. S. rib bellies..... | 2,000 | 670,592 | |

(a) Made since Oct. 1, 1942. (b) Made from Jan. 1, 1942 to Oct. 1, 1942. (c) Made from Oct. 1, 1941 to Jan. 1, 1942.

FURTHER IMPROVEMENT IN CUT-OUT RESULTS THIS WEEK

(Chicago costs and prices, first four days of week.)

Cut-out test results were more favorable this week than at any time in recent months due to another decline in live costs. Hog slaughter was at the fastest pace of the season this week, but green cuts held at full ceiling levels because of almost unlimited consumer demand. The different weights were far from being out of the red, but only the heavies showed a loss of over \$1 per cwt., whereas previously the losses on all weights were at that figure or above.

| —180-220 lbs.— | | | | —220-240 lbs.— | | | | —240-270 lbs.— | | | |
|--------------------------------|---------------|----------------------|---------|----------------|---------------|----------------------|--|----------------|---------------|----------------------|--|
| Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | |
| Regular hams..... | 14.10 | 24.0 | \$3.38 | 14.10 | 23.7 | \$3.34 | | 13.80 | 23.0 | \$3.17 | |
| Picnics..... | 5.70 | 22.2 | 1.27 | 5.60 | 22.2 | 1.24 | | 5.50 | 22.2 | 1.22 | |
| Boston butts..... | 4.00 | 26.5 | 1.06 | 4.10 | 26.5 | 1.09 | | 4.00 | 25.5 | 1.02 | |
| Loins (blade in)..... | 9.90 | 24.5 | 2.42 | 9.60 | 23.8 | 2.28 | | 9.70 | 22.5 | 2.28 | |
| Bellies, D. S..... | 11.00 | 18.6 | 2.05 | 9.80 | 18.5 | 1.81 | | 7.90 | 16.7 | 1.32 | |
| Bellies, S. P..... | 1.00 | 10.0 | .10 | 3.00 | 10.0 | .30 | | 4.20 | 10.5 | .44 | |
| Fat backs..... | 2.90 | 9.8 | .25 | 2.80 | 9.8 | .27 | | 3.30 | 9.8 | .32 | |
| Plates and jowls..... | 2.20 | 12.0 | .26 | 2.20 | 12.0 | .26 | | 2.10 | 12.0 | .25 | |
| P. S. lard, rend. wt..... | 12.40 | 12.8 | 1.59 | 11.40 | 12.8 | 1.46 | | 10.60 | 12.8 | 1.36 | |
| Sparrows..... | 1.60 | 16.5 | .26 | 1.60 | 14.0 | .22 | | 1.60 | 12.5 | .20 | |
| Trimming..... | 3.00 | 20.2 | .61 | 2.80 | 20.2 | .57 | | 2.80 | 20.2 | .57 | |
| Feet, tails, neckbones..... | 2.00 | .. | .15 | 2.00 | .. | .14 | | 2.00 | .. | .14 | |
| Offal and miscellaneous..... | .. | .. | .52 | .. | .. | .52 | | .. | .. | .52 | |
| TOTAL YIELD AND VALUE..... | 69.50 | .. | \$13.92 | 71.00 | .. | \$13.79 | | 71.50 | .. | \$13.38 | |
| Cost of hogs per cwt..... | .. | \$13.87 | | .. | \$13.92 | | | .. | \$13.94 | | |
| Condemnation loss..... | .. | .07 | | .. | .07 | | | .. | .07 | | |
| Handling and overhead..... | .. | .66 | | .. | .57 | | | .. | .51 | | |
| TOTAL COST PER CWT. ALIVE..... | .. | \$14.60 | | .. | \$14.56 | | | .. | \$14.52 | | |
| TOTAL VALUE..... | .. | 13.92 | | .. | 13.79 | | | .. | 13.38 | | |
| Loss per cwt..... | .. | .68 | | .. | .77 | | | .. | 1.14 | | |
| Loss last week..... | .. | .85 | | .. | 1.00 | | | .. | 1.34 | | |

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, NOVEMBER 14, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

No sales.
Open interest: Dec. 13; Jan. 1; total, 14 lots.

MONDAY, NOVEMBER 16, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

No sales.
Open interest: Dec. 13; Jan. 1; total, 14 lots.

TUESDAY, NOVEMBER 17, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | 13.80 | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

Sales: Dec. 1.
Open interest: Dec. 12; Jan. 1; total, 13 lots.

WEDNESDAY, NOVEMBER 18, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

No sales.
Open interest: Dec. 12; Jan. 1; total, 13 lots.

THURSDAY, NOVEMBER 19, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

No sales.
Open interest: Dec. 12; Jan. 1; total, 13 lots.

FRIDAY, NOVEMBER 20, 1942

| LARD: | Open | High | Low | Close |
|-----------|-------|-------|-------|--------|
| *Dec..... | | | | 13.80b |
| *Jan..... | | | | 13.80b |
| *Mar..... | | | | 13.80b |

No sales.
Open interest: Dec. 12; Jan. 1; total, 13 lots.

*Ceiling price.

(Key: b—bid; ax—asked; n—nominal.)

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Nov. 19, 1942

REGULAR HAMS

| | Fresh or Frozen | S.P. |
|------------|-----------------|------|
| 8-10..... | 24% | 24% |
| 10-12..... | 24% | 24% |
| 12-14..... | 24% | 24% |
| 14-16..... | 24 | 24 |

BOILING HAMS

| | Fresh or Frozen | S.P. |
|------------|-----------------|------|
| 16-18..... | 24 | 24 |
| 18-20..... | 23 | 23 |
| 20-22..... | 23 | 23 |

SKINNED HAMS

| | Fresh or Frozen | S.P. |
|------------|-----------------|------|
| 10-12..... | 26% | 26% |
| 12-14..... | 26% | 26% |
| 14-16..... | 26 | 26 |
| 16-18..... | 26 | 26 |
| 18-20..... | 25 | 25 |
| 20-22..... | 25 | 25 |
| 22-24..... | 25 | 25 |
| 24-26..... | 25 | 25 |
| 26-30..... | 25 | 25 |
| 25/up..... | 25 | 25 |

PICNICS

| | Fresh or Frozen | S.P. |
|------------|-----------------|------|
| 4-6..... | 22% | 22% |
| 6-8..... | 22% | 22% |
| 8-10..... | 22% | 22% |
| 10-12..... | 22% | 22% |
| 12-14..... | 22% | 22% |

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)

| | Fresh or Frozen | Cured |
|------------|-----------------|-------|
| 6-8..... | 19% | 20% |
| 8-10..... | 18% | 19% |
| 10-12..... | 18% | 19% |
| 12-14..... | 17% | 18% |
| 14-16..... | 17% | 18% |
| 16-18..... | 16% | 17% |

GREEN AMERICAN BELLIES

| | |
|------------|-----|
| 18-20..... | 15% |
| 20-25..... | 15% |

D. S. BELLIES

| | Clear | Rib |
|------------|-------|-----|
| 18-20..... | 15% | 15% |
| 20-25..... | 15% | 15% |
| 25-30..... | 15% | 15% |
| 30-35..... | 15% | 15% |
| 35-40..... | 15% | 15% |
| 40-50..... | 15% | 15% |

D. S. FAT BACKS

| | |
|------------|--------|
| 6-8..... | 11 |
| 8-10..... | 11 |
| 10-12..... | 11 |
| 12-14..... | 11 1/2 |
| 14-16..... | 11 1/2 |
| 16-18..... | 12 |
| 18-20..... | 12 |
| 20-25..... | 12 |

OTHER D. S. MEATS

| | Fresh or Frozen | Cured |
|-------------------------|-----------------|-------|
| Regular plates..... | 11% | 11% |
| Clear plates..... | 9% | 9% |
| Jowl butts..... | 10% | 10% |
| Green square jowls..... | 12 | 13 |
| Green skin'd jowls..... | 12% | .. |

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | Cash | Loose | Leaf |
|-------------------------|--------|--------|--------|
| Saturday, Nov. 14..... | 13.80b | 12.80b | 12.40b |
| Monday, Nov. 16..... | 13.80b | 12.80b | 12.40b |
| Tuesday, Nov. 17..... | 13.80b | 12.80b | 12.40b |
| Wednesday, Nov. 18..... | 13.80b | 12.80b | 12.40b |
| Thursday, Nov. 19..... | 13.80b | 12.80b | 12.40b |
| Friday, Nov. 20..... | 13.80b | 12.80b | 12.40b |

Packers' Wholesale Prices

| | |
|--|-------|
| Refined lard, tierces, f.o.b. Chicago..... | 14.55 |
| Kettle rend., tierces, f.o.b. Chicago..... | 14.95 |
| Leaf, kettle rend., tierces, f.o.b. Chicago..... | 14.95 |
| Neutral, tierces, f.o.b. Chicago..... | 15.55 |
| Shortening, tierces, c.a.f..... | 16.50 |

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

| Carcass Beef | | Week ended Nov. 10, 1942 per lb. | Cor. week 1941 per lb. |
|------------------------|-----------------|--|------------------------------|
| Prime native steers— | | | |
| 400-600 | nominal | nominal | |
| 600-800 | nominal | nominal | |
| 800-1000 | nominal | nominal | |
| Good native steers— | | | |
| 400-600 | 20 1/4 @ 21 1/4 | 18 @ 18 1/4 | |
| 600-800 | 20 1/4 @ 21 1/4 | 17 @ 17 1/4 | |
| 800-1000 | 20 1/4 @ 21 1/4 | 16 1/4 @ 17 | |
| Medium steers— | | | |
| 400-600 | 19 1/4 | 16 1/4 @ 17 | |
| 600-800 | 19 1/4 | 16 @ 16 1/4 | |
| 800-1000 | 19 1/4 | 15 1/4 @ 16 1/4 | |
| Helfers, good, 400-600 | 20 1/4 @ 21 1/4 | 18 1/4 @ 19 1/4 | |
| Cows, 400-600 | 18 1/4 @ 17 1/4 | 12 1/4 @ 13 1/4 | |
| Hind quarters, choice | 23 1/4 | 21 | |
| Fore quarters, choice | 18 1/4 | 17 | |

Beef Cuts

| | | |
|---|--------|--------|
| Steer loins, choice, 60/65 | 30 1/4 | 28 |
| Steer loins, No. 1 | 28 1/4 | 26 |
| Steer loins, No. 2 | 26 1/4 | 24 |
| Steer short loins, choice, 30/35.43 1/4 | 32 | 30 |
| Steer short loins, No. 1 | 30 1/4 | 28 |
| Steer short loins, No. 2 | 28 1/4 | 26 |
| Steer loin ends (hips) | 26 1/4 | 24 |
| Steer loin ends, No. 2 | 24 1/4 | 22 |
| Cow loins | 18 1/4 | 16 |
| Cow short loins | 24 1/4 | 22 |
| Cow loin ends (hips) | 22 1/4 | 20 |
| Steer ribs, choice, 30/40 | 28 1/4 | 26 |
| Steer ribs, No. 1 | 26 1/4 | 24 |
| Steer ribs, No. 2 | 24 1/4 | 22 |
| Cow ribs, No. 2 | 18 1/4 | 16 |
| Cow ribs, No. 3 | 17 1/4 | 15 |
| Steer rounds, choice, 80/100 | 28 1/4 | 26 |
| Steer rounds, No. 1 | 26 1/4 | 24 |
| Steer rounds, No. 2 | 24 1/4 | 22 |
| Steer chucks, choice, 80/100 | 20 1/4 | 18 1/4 |
| Steer chucks, No. 1 | 18 1/4 | 16 1/4 |
| Steer chucks, No. 2 | 16 1/4 | 14 1/4 |
| Cow rounds | 18 1/4 | 16 |
| Cow chucks | 17 1/4 | 15 1/4 |
| Steer plates | 14 1/4 | 12 1/4 |
| Medium plates | 13 1/4 | 11 1/4 |
| Briskets, No. 1 | 18 1/4 | 16 1/4 |
| Cow navel ends | 12 1/4 | 10 1/4 |
| Steer navel ends | 12 1/4 | 10 1/4 |
| Fore shanks | 13 1/4 | 11 1/4 |
| Hind shanks | 10 1/4 | 8 1/4 |
| Strip loins, No. 1 bbls. | 10 1/4 | 8 1/4 |
| Strip loins, No. 2 | 8 1/4 | 6 1/4 |
| Sirloin butts, No. 1 | 30 1/4 | 28 |
| Sirloin butts, No. 2 | 28 1/4 | 26 |
| Beef tenderloins, No. 1 | 65 1/4 | 60 |
| Beef tenderloins, No. 2 | 60 1/4 | 55 |
| Rump butts | 28 1/4 | 26 |
| Flank steaks | 24 1/4 | 22 |
| Shoulder clods | 22 1/4 | 20 |
| Hanging tenderloins | 18 1/4 | 16 |
| Insides, green, 12/18 range | 25 | 23 |
| Outsides, green, 8 lbs. up | 23 | 20 1/4 |
| Knuckles, green, 8 lbs. up | 22 1/4 | 20 1/4 |

Beef Products

| | | |
|--------------------|---------|---------|
| Brains | 10 | 9 |
| Hearts | 17 | 15 |
| Tongues | 25 | 23 |
| Sweetbreads | 28 | 26 |
| Ox-tails | 14 | 12 |
| Fresh tripe, plain | 13 | 11 |
| Fresh tripe, H. C. | 16 | 14 |
| Livers | 25 @ 33 | 22 |
| Kidneys | 26 @ 33 | 23 @ 30 |

Veal

| | | |
|----------------|--------|----|
| Choice carcass | 22 1/4 | 20 |
| Good carcass | 20 | 18 |
| Good saddles | 27 1/4 | 24 |
| Good racks | 17 1/4 | 15 |
| Medium racks | 15 1/4 | 13 |

Veal Products

| | | |
|--------------|----|----|
| Brains, each | 15 | 12 |
| Sweetbreads | 40 | 35 |
| Calif livers | 50 | 45 |

Lamb

| | | |
|----------------|----|----|
| Choice lambs | 27 | 19 |
| Medium lambs | 24 | 16 |
| Choice saddles | 30 | 23 |
| Medium saddles | 28 | 22 |
| Choice fores | 24 | 16 |
| Medium fores | 22 | 15 |
| Lamb fries | 20 | 13 |
| Lamb tongues | 17 | 11 |
| Lamb kidneys | 25 | 15 |

Mutton

| | | |
|-------------------|----|----|
| Heavy sheep | 12 | 8 |
| Light sheep | 12 | 8 |
| Heavy saddles | 15 | 10 |
| Light saddles | 12 | 8 |
| Heavy fores | 10 | 6 |
| Light fores | 12 | 8 |
| Mutton legs | 17 | 11 |
| Mutton loins | 16 | 10 |
| Mutton stew | 11 | 7 |
| Sheep tongues | 11 | 7 |
| Sheep heads, each | 11 | 7 |

*Fresh Pork and Pork Products

| | | |
|-------------------------------------|--------|--------|
| Reg. pork loins, 8/10 lbs. av. | 27 | 21 |
| Picnics | 26 | 19 |
| Skinned shoulders | 24 | 18 |
| Tenderloins | 26 1/4 | 20 |
| Spareribs, under 3 lbs. | 19 | 16 1/4 |
| Back fat, over 16 lbs. | 13 | 11 1/4 |
| Boston butts, 4 to 8 lbs. av. | 29 | 21 |
| Boneless butts, cellar trim, 2/4.34 | 24 1/4 | 24 1/4 |
| Hocks | 16 | 16 |
| Tails | 12 | 10 |
| Neck bones | 6 | 6 |
| Ship bones | 10 | 10 |
| Blade bones | 4 | 4 |
| Pigs' feet | 6 | 4 |
| Kidneys, per | 10 | 9 1/4 |
| Livers | 10 | 10 |
| Brains | 10 | 9 |
| Ears | 11 | 5 |
| Snouts | 7 1/4 | 10 |
| Heads | 9 1/4 | 7 1/4 |
| Chitterlings | 7 1/4 | 7 1/4 |

*WHOLESALE SMOKED MEATS

| | | |
|--|-------------|-------------|
| Standard regular hams, 14/16 lbs. | 29 1/4 | 29 1/4 |
| parchment paper | 29 1/4 | 29 1/4 |
| Standard skinned hams, 14/16 lbs. | 31 1/4 | 31 1/4 |
| parchment paper | 28 1/4 | 28 1/4 |
| Picnics, 4/8 lbs. short shank wrapped | 26 1/4 | 26 1/4 |
| Fancy bacon, 6/8 lbs. wrapped | 25 1/4 | 25 1/4 |
| Standard bacon, 6/8 lbs. wrapped | 25 1/4 | 25 1/4 |
| No. 1 beef sets, smoked | 50 @ 53 | 50 @ 53 |
| Insides, 8/12 lbs. | 47 1/4 @ 49 | 47 1/4 @ 49 |
| Outsides, 5/9 lbs. | 47 1/4 @ 49 | 47 1/4 @ 49 |
| Knuckles, 5/9 lbs. | 47 1/4 @ 49 | 47 1/4 @ 49 |
| Cooked hams, choice, skin on, fattened | 40 1/4 | 40 1/4 |
| 8/10 lbs. | 40 1/4 | 40 1/4 |
| Cooked hams, choice, skinless, fattened | 50 | 50 |
| 8/10 lbs. | 50 | 50 |
| Cooked picnics, skin on, fattened, bone in | 30 1/4 | 30 1/4 |
| Cooked picnics, skinned, fattened, bone in | 33 1/4 | 33 1/4 |

*VINEGAR PICKLED PRODUCTS

| | | |
|--------------------------------------|---------|---------|
| Pork feet, 200-lb. bbl. | \$24.75 | \$24.75 |
| Lamb tongue, short cut, 200-lb. bbl. | 69.50 | 69.50 |
| Regular tripe, 200-lb. bbl. | 25.20 | 25.20 |
| Honeycomb tripe, 200-lb. bbl. | 28.00 | 28.00 |
| Pocket honeycomb tripe, 200-lb. bbl. | 31.50 | 31.50 |

*BARRELED PORK AND BEEF

| | | |
|--------------------------------|---------|---------|
| Clear fat back pork: | | |
| 70-80 pieces | \$24.50 | \$24.50 |
| 80-100 pieces | 24.25 | 24.25 |
| 100-125 pieces | 24.00 | 24.00 |
| Clear plate pork, 25-35 pieces | 24.75 | 24.75 |
| Bean pork | 23.50 | 23.50 |
| Brisket pork | 36.75 | 36.75 |
| Plate beef | 31.00 | 31.00 |
| Extra plate beef | 31.50 | 31.50 |

*SAUSAGE MATERIALS

| (Packed basis.) | | |
|------------------------------------|-----------------|-----------------|
| Regular pork trimmings | 21 1/4 | 21 1/4 |
| Special lean pork trimmings 85% | 32 1/4 | 32 1/4 |
| Extra lean pork trimmings 95% | 34 1/4 | 34 1/4 |
| Pork cheek meat (trimmed) | 20 @ 21 | 20 @ 21 |
| Pork hearts | 13 1/4 @ 14 | 13 1/4 @ 14 |
| Pork livers | 12 1/4 @ 13 1/4 | 12 1/4 @ 13 1/4 |
| Native boneless bull meat (heavy) | 19 1/4 | 19 1/4 |
| Boneless chucks | 19 | 19 |
| Shank meat | 18 1/4 @ 19 | 18 1/4 @ 19 |
| Beef trimmings | 15 1/4 @ 16 1/4 | 15 1/4 @ 16 1/4 |
| Dressed canners, 350 lbs. and up | 14 1/4 @ 15 1/4 | 14 1/4 @ 15 1/4 |
| Dressed cutter cubs, 400-450 lbs. | 15 1/4 @ 16 1/4 | 15 1/4 @ 16 1/4 |
| Dr. bologna bulls, 600 lbs. and up | 15 1/4 | 15 1/4 |
| Tongues, No. 1 canner trim | 15 @ 17 | 15 @ 17 |

DOMESTIC SAUSAGE

| (Quotations cover fancy grades.) | | |
|--------------------------------------|--------|--------|
| Pork sausage, in 1-lb. cartons | 37 1/4 | 37 1/4 |
| Country style sausage, fresh in bulk | 32 1/4 | 32 1/4 |
| Country style sausage, fresh in bulk | 30 1/4 | 30 1/4 |
| Country style sausage, smoked | 36 | 36 |
| Frankfurters, in sheep casings | 31 | 31 |
| Frankfurters, in hog casings | 31 | 31 |
| Skinless frankfurters | 29 | 29 |
| Bologna in beef bungs, choice | 25 | 25 |
| Bologna in beef middles, choice | 25 1/4 | 25 1/4 |
| Liver sausage in beef rounds | 21 1/4 | 21 1/4 |
| Liver sausage in hog bungs | 23 1/4 | 23 1/4 |
| Smoked liver sausage in hog bungs | 23 1/4 | 23 1/4 |
| Head cheese | 29 | 29 |
| New England luncheon specialty | 37 1/4 | 37 1/4 |
| Mixed luncheon specialty, choice | 27 | 27 |
| Tongue and blood | 29 | 29 |
| Blood sausage | 24 | 24 |
| Souse | 19 1/4 | 19 1/4 |
| Pollish sausage | 33 1/4 | 33 1/4 |

DRY SAUSAGE

| | | |
|--------------------------------------|--------|--------|
| Cervelat, choice, in hog bungs | 58 | 58 |
| Thuringer | 30 | 30 |
| Farmer | 41 | 41 |
| Holsteiner | 41 | 41 |
| B. C. salami, choice, in hog bungs | 53 | 53 |
| Milano, salami, choice, in hog bungs | 53 | 53 |
| B. C. salami, new condition | 31 | 31 |
| Frisses, choice, in hog middles | 29 | 29 |
| Genoa style salami, choice | 49 1/4 | 49 1/4 |
| Pepperoni, new condition | 28 | 28 |
| Mortadella | 28 | 28 |
| Cappicola (cooked) | 11 | 11 |
| Italian style hams | 11 | 11 |

CURING MATERIALS

| | Cwt. |
|--|----------|
| Nitrite of soda (Chgo. w'hee. stock): | |
| In 400-lb. bbls., delivered | \$ 8.75 |
| Saltpeter, less than ton lots, f.o.b. N. Y.: | |
| Small, refined, granulated | 3.00 |
| Small crystals | 12.00 |
| Medium crystals | 12.00 |
| Large crystals | 14.00 |
| Pure rid. gran. nitrate of soda | 4.00 |
| Pure rid. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 50,000 lbs. | |
| only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 5.50 |
| Sugar— | |
| Raw, 96 basis, f.o.b. New Orleans | 3.74 |
| Standard gran., f.o.b. refiners (2%) | 2.45 |
| Packers' curing sugar, 250 lb. bags | 5.10 |
| f.o.b. Reserve, La., less 2% | 4.50 |
| Dextrose, in car lots, per cwt. (cotton) | 4.50 |
| in paper bags | 4.75 |

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| Beef casings: | | |
|--|---------------|------|
| Domestic rounds, 1 1/2 to 1 3/4 in. | | |
| 180 pack | 16 | @ 17 |
| Domestic rounds, over 1 1/2 in. | | |
| 140 pack | 30 | @ 32 |
| Export rounds, wide, over 1 1/2 in. | 40 | @ 43 |
| Export rounds, medium, 1 1/2 to 1 3/4 in. | | |
| 1 1/2 in. | 28 | @ 30 |
| Export rounds, narrow, 1 1/2 in. under 2 1/2 in. | | |
| No. 1 weanends | 66 @ 68 | |
| No. 2 weanends | 66 @ 68 | |
| No. 1 bungs | 16 @ 17 | |
| No. 2 bungs | 12 | |
| Middles, medium, 1 1/2 @ 2 in. | 40 @ 45 | |
| Middles, select, wide, 2 1/2 @ 2 3/4 in. | 50 @ 60 | |
| Middles, select, extra, 2 1/2 @ 2 3/4 in. | 90 @ 1.00 | |
| Middles, select, extra, 2 1/2 in. & up | 1.25 | |
| Dried or salted bladders, per piece: | | |
| 12-15 in. wide, flat | 8 | @ 9 |
| 10-12 in. wide, flat | 6 1/4 @ 7 | |
| 8-10 in. wide, flat | 2 1/4 @ 3 1/4 | |
| 6-8 in. wide, flat | 2 @ 2 1/2 | |
| Hog casings: | | |
| Extra narrow, 29 mm. & dn. | 2.30 @ 2.45 | |
| Narrow mediums, 29 @ 32 mm. | 2.30 @ 2.45 | |
| Medium, 32 @ 35 mm. | 2.00 @ 2.10 | |
| English, medium, 35 @ 38 mm. | 1.65 @ 1.70 | |
| Wide, 38 @ 43 mm. | 1.60 | |
| Extra wide, 43 mm. & up | 1.40 @ 1.50 | |
| Export bungs | 23 @ 25 | |
| Large prime bungs | 18 @ 20 | |
| Medium prime bungs | 12 @ 13 | |
| Small prime bungs | 10 | |
| Middles, per set | 20 @ 21 | |

SPICES

(Basis Chicago, original bbls., bags or boxes.)

| | Whole | Ground |
|--------------------------|--------|--------|
| Allspice, prime | 37 1/4 | 40 |
| Resifted | 38 1/4 | 42 |
| Chili pepper | 41 | 41 |
| Powder | 41 | 41 |
| Cloves, Amboyna | 40 | 43 |
| Zanzibar | 24 1/2 | 28 |
| Ginger, African | 50 | 57 |
| Mace, fancy Banda | 1.10 | 1.25 |
| East Indies | 95 | 1.10 |
| East & West Indies Blend | 86 | 86 |
| Mustard flour, fancy | 84 | 84 |
| No. 1 | 22 | 22 |
| Nutmeg, fancy Banda | 67 | 71 |
| East Indies | 63 | 65 |
| East & West Indies Blend | 58 | 58 |
| Paprika, Spanish | 61 | 61 |
| Red No. 1 | 86 | 86 |
| Black Malabar | 11 | 15 |
| Black Lampong | 8 1/4 | 10 |
| Pepper, white Singapore | 15 1/4 | 19 |
| Mustek | 16 | 19 1/4 |
| Packers | 18 | 18 |

SEEDS AND HERBS

| | Whole | Ground |
|---------------------------------|--------|--------|
| Caraway seed | 1.35 | 1.45 |
| Comino seed | 19 | 23 |
| Coriander Morocco bleached | 19 | 23 |
| Coriander Morocco natural No. 1 | 15 1/4 | 17 |
| Mustard seed, fancy yellow | 25 | 27 |
| American | 12 | 15 |
| Marjoram, Chilean | 56 | 62 |
| Oregano | 13 | 16 |

*Quotations on pork items are for less than 5,000 lbs. lots and include all permitted additions, except boxing and local delivery.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2437 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

| | |
|------------------------------|----------|
| Choice, native, dressed..... | 23 |
| Choice, native, light..... | 23 |
| Native, common to fair..... | 18½ @ 20 |

Western Dressed Beef

| | | |
|--|-----|------|
| Native steers, good, 800-900 lbs..... | 21 | @ 22 |
| Good to choice yearlings, 400-600 lbs..... | 22½ | @ 23 |
| Native choice yearlings..... | 21 | @ 22 |
| Good to choice heifers..... | 19 | @ 20 |
| Common to fair cows..... | 18 | @ 19 |
| Fresh bologna bulls..... | 18 | @ 19 |

BEEF CUTS

| | Western | City |
|------------------------------|---------|-------|
| No. 1 ribs, primo..... | 27 | @ 28 |
| No. 2 ribs..... | 25 | @ 26 |
| No. 3 ribs..... | 24 | @ 25 |
| No. 1 loins, primo..... | 31 | @ 33 |
| No. 2 loins..... | 29 | @ 30 |
| No. 3 loins..... | 27 | @ 28 |
| No. 1 hinds and ribs..... | 26 | @ 27 |
| No. 2 hinds and ribs..... | 25 | @ 26 |
| No. 1 rounds..... | 22½ | @ 23 |
| No. 2 rounds..... | 22 | @ 23 |
| No. 3 rounds..... | 21½ | @ 22½ |
| No. 1 chucks..... | 25 | @ 26 |
| No. 2 chucks..... | 24 | @ 25 |
| No. 3 chucks..... | 23 | @ 24 |
| Rolls, reg. 4/6 lbs. av..... | 82 | |
| Rolls, reg. 6/8 lbs. av..... | 24 | |
| Tenderloins, steers..... | 50 | @ 55 |
| Tenderloins, cows..... | 30 | @ 35 |
| Tenderloins, bulls..... | 30 | @ 40 |
| Shoulder clods..... | 25 | |

DRESSED VEAL

| | |
|-------------|-----|
| Good..... | 22½ |
| Medium..... | 20 |
| Common..... | 18½ |

DRESSED SHEEP AND LAMBS

| | | |
|-----------------------------------|----|------|
| Spring lambs, good to choice..... | 28 | @ 29 |
| Spring lambs, good to medium..... | 27 | @ 28 |
| Spring lambs, medium..... | 25 | @ 27 |
| Sheep, good..... | 13 | @ 15 |
| Sheep, medium..... | 11 | @ 13 |

DRESSED HOGS

| | |
|---|------------------|
| Hogs, good and choice, head on, leaf fat in, mixed weights..... | \$20.50 @ 21.87½ |
|---|------------------|

*FRESH PORK CUTS

| | Western | City |
|---|---------|------|
| Pork loins, fresh, 10/12 lbs..... | 27½ | |
| Shoulders, regular..... | 24½ | |
| Butts, regular, 4/8 lbs..... | 29½ | |
| Hams, regular, under 14 lbs..... | 29½ | |
| Hams, skinned, fresh, under 14 lbs..... | 28½ | |
| Picnics, fresh, bone in..... | 24½ | |
| Pork trimmings, extra lean..... | 35½ | |
| Pork trimmings, regular..... | 22½ | |
| Spareribs, medium..... | 17 | |
| Pork loins, fresh, 10/12 lbs..... | 29 | |
| Shoulders, regular..... | 26 | |
| Butts, boneless, C. T..... | 36 | |
| Hams, regular, under 14 lbs..... | 26½ | |
| Hams, skinned, under 14 lbs..... | 28½ | |
| Picnics, bone in..... | 24½ | |
| Pork trimmings, extra lean..... | 35½ | |
| Pork trimmings, regular..... | 22½ | |
| Spareribs, medium..... | 18½ | |
| Boston butts, 4/8 lbs..... | 32 | |

*COOKED HAMS

| | |
|---|-----|
| Cooked hams, choice, skin on, fattened..... | 47½ |
| Cooked hams, choice, skinned, fattened..... | 50½ |

*SMOKED MEATS

| | |
|-----------------------------|-----|
| Regular hams, under 14 lbs. | 30½ |
| Regular hams, 14/18 lbs. | 30 |
| Regular hams, over 18 lbs. | 29 |
| Skinned hams, under 14 lbs. | 33 |
| Skinned hams, 14/18 lbs. | 32½ |
| Skinned hams, over 18 lbs. | 31½ |
| Picnics, bone in. | 28½ |
| Bacon, western, 8/12 lbs. | 29 |
| Bacon, city, 8/12 lbs. | 29 |
| Beef tongue, light. | 27 |
| Beef tongue, heavy. | 28 |

*Quotations on pork items are for less than 6,000 lb. lots and include all permitted additions except boxing and local delivery.

GREEN CALFSKINS

| | 5½ | 7½ | 9½ | 12½ | 14 |
|------------------------|----|----|------|------|------|
| Prime No. 1 veals..... | 23 | 28 | 3.30 | 3.55 | 3.60 |
| Prime No. 2 veals..... | 21 | 26 | 3.00 | 3.25 | 3.30 |
| Butterfat No. 1..... | 13 | 23 | 2.80 | 3.05 | 3.10 |
| Butterfat No. 2..... | 12 | 22 | 2.65 | 2.90 | 2.95 |
| Branded grubby..... | 12 | 17 | 1.85 | 2.10 | 2.15 |
| Number 3..... | 12 | 17 | 1.85 | 2.10 | 2.15 |

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, at four market centers for November 19, 1942:

| | CHICAGO | BOSTON | NEW YORK | PHILA. |
|---|-----------------|-----------------|-----------------|-----------------|
| Fresh Beef: | | | | |
| STEER, Choice: | | | | |
| 400-500 lbs. ¹ | \$20.75 @ 22.25 | | | |
| 500-600 lbs. ² | 20.75 @ 22.25 | | | |
| 600-700 lbs. ² | 20.75 @ 22.25 | \$21.25 @ 23.25 | \$22.50 @ 24.25 | \$22.25 @ 24.75 |
| 700-800 lbs. ² | 20.75 @ 22.25 | 21.25 @ 23.25 | 22.50 @ 24.25 | 22.25 @ 24.75 |
| STEER, Good: | | | | |
| 400-500 lbs. ¹ | 19.00 @ 20.50 | | 20.00 @ 22.50 | 20.00 @ 22.00 |
| 500-600 lbs. ² | 19.00 @ 20.50 | | 20.00 @ 22.50 | 20.00 @ 22.00 |
| 600-700 lbs. ² | 19.00 @ 20.50 | 20.00 @ 22.00 | 20.00 @ 22.50 | 20.00 @ 22.00 |
| 700-800 lbs. ² | 19.00 @ 20.50 | 20.00 @ 22.00 | 20.00 @ 22.50 | 20.00 @ 22.00 |
| STEER, Commercial: | | | | |
| 400-600 lbs. ¹ | 17.50 @ 19.50 | | 18.50 @ 21.00 | 18.50 @ 20.50 |
| 600-700 lbs. ² | 17.50 @ 19.50 | 19.50 @ 20.50 | 18.50 @ 21.00 | 18.50 @ 20.50 |
| STEER, Utility: | | | | |
| 400-600 lbs. ¹ | 18.50 @ 18.50 | | 17.50 @ 19.50 | 18.00 @ 19.50 |
| COW, All Weights: | | | | |
| Commercial..... | | 18.00 @ 19.50 | 18.00 @ 19.50 | 18.50 @ 20.50 |
| Utility..... | | 17.50 @ 19.00 | 17.00 @ 18.50 | 18.00 @ 18.50 |
| Cutter..... | | 17.00 @ 18.50 | 16.50 @ 17.50 | 17.00 @ 17.50 |
| Canner..... | | | 16.50 @ 17.50 | 17.00 @ 17.50 |
| Fresh Veal and Calf: | | | | |
| VEAL, Choice: | | | | |
| 80-130 lbs..... | 21.25 @ 22.75 | 22.25 @ 24.75 | 22.25 @ 26.50 | 22.25 @ 25.25 |
| 130-170 lbs..... | 21.25 @ 22.75 | 22.25 @ 24.75 | 22.25 @ 26.50 | 22.25 @ 25.25 |
| VEAL, Good: | | | | |
| 50-80 lbs..... | 19.00 @ 21.00 | 20.00 @ 23.00 | 20.00 @ 25.50 | 21.00 @ 24.00 |
| 80-130 lbs..... | 19.00 @ 21.00 | 20.00 @ 23.00 | 20.00 @ 25.50 | 21.00 @ 24.00 |
| 130-170 lbs..... | 19.00 @ 21.00 | 20.00 @ 23.00 | 20.00 @ 25.50 | 21.00 @ 24.00 |
| VEAL, Commercial: | | | | |
| 50-80 lbs..... | 17.00 @ 19.00 | 19.00 @ 20.00 | 18.00 @ 23.00 | 19.00 @ 22.00 |
| 80-130 lbs..... | 17.00 @ 19.00 | 19.00 @ 21.00 | 18.00 @ 23.00 | 19.00 @ 22.00 |
| 130-170 lbs..... | 17.00 @ 19.00 | | 18.00 @ 23.00 | |
| VEAL, Utility: | | | | |
| All weights..... | 15.50 @ 17.00 | 18.00 @ 19.00 | 17.00 @ 21.00 | |
| Fresh Lamb and Mutton: | | | | |
| LAMB, Choice: | | | | |
| 30-40 lbs..... | 25.00 @ 28.00 | 28.00 @ 30.00 | 27.00 @ 30.00 | 29.00 @ 31.00 |
| 40-45 lbs..... | 25.00 @ 28.00 | 28.00 @ 30.00 | 27.00 @ 30.00 | 29.00 @ 31.00 |
| 45-50 lbs..... | 25.00 @ 28.00 | 27.50 @ 29.00 | 27.00 @ 30.00 | 29.00 @ 31.00 |
| 50-60 lbs..... | 25.00 @ 27.50 | 27.00 @ 29.00 | 27.00 @ 29.00 | 29.00 @ 30.00 |
| LAMB, Good: | | | | |
| 30-40 lbs..... | 25.00 @ 27.00 | 27.00 @ 29.00 | 27.00 @ 29.00 | 28.00 @ 29.00 |
| 40-45 lbs..... | 25.00 @ 27.00 | 27.00 @ 29.00 | 27.00 @ 29.00 | 28.00 @ 29.00 |
| 45-50 lbs..... | 25.00 @ 27.00 | 27.00 @ 28.50 | 27.00 @ 29.00 | 28.00 @ 29.00 |
| 50-60 lbs..... | 25.00 @ 26.50 | 27.00 @ 28.00 | 27.00 @ 28.00 | 28.00 @ 29.00 |
| LAMB, Commercial: | | | | |
| All weights..... | 22.00 @ 25.00 | 23.00 @ 27.00 | 23.00 @ 27.00 | 26.00 @ 28.00 |
| LAMB, Utility: | | | | |
| All weights..... | 20.00 @ 22.00 | 21.00 @ 24.00 | 20.00 @ 24.00 | 24.00 @ 26.00 |
| MUTTON (Ewe), 70 lbs. down: | | | | |
| Good..... | 13.50 @ 15.00 | 13.00 @ 15.00 | 13.00 @ 16.00 | 12.00 @ 13.00 |
| Commercial..... | 13.00 @ 13.50 | 12.00 @ 13.00 | 12.00 @ 14.00 | 11.50 @ 12.00 |
| Utility..... | 12.50 @ 13.00 | 11.00 @ 12.00 | 11.00 @ 13.00 | 11.00 @ 11.50 |
| Fresh Pork Cuts: | | | | |
| LOINS No. 1 (Boneless Incl.): | | | | |
| 8-10 lbs..... | 27.00 @ 28.25 | 28.00 @ 28.75 | 28.00 @ 28.75 | 28.00 @ 28.75 |
| 10-12 lbs..... | 27.00 @ 28.25 | 28.00 @ 28.75 | 28.00 @ 28.75 | 28.00 @ 28.75 |
| 12-15 lbs..... | 25.50 @ 26.75 | 26.50 @ 27.25 | 26.50 @ 27.25 | 26.50 @ 27.50 |
| 16-22 lbs..... | 24.50 @ 25.75 | 25.50 @ 26.25 | 25.50 @ 26.25 | 25.50 @ 26.25 |
| SHOULDERS, Skinned, N. Y. Style: | | | | |
| 8-12 lbs..... | 28.00 @ 26.75 | | 27.00 @ 27.25 | 27.00 @ 27.50 |
| BUTTS, Boston Style: | | | | |
| 4-8 lbs..... | 29.00 @ 29.75 | | 30.00 @ 30.25 | 30.00 @ 30.25 |
| SPARE RIBS: | | | | |
| Half sheets..... | 19.00 @ 19.75 | | | |
| TRIMMINGS: | | | | |
| Regular..... | 22.00 @ 22.75 | | | |

¹Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

BUTCHERS' FAT

| | |
|--------------------|-----------------|
| Shop fat..... | \$3.25 per cwt. |
| Breast fat..... | 4.25 per cwt. |
| Edible suet..... | 5.00 per cwt. |
| Inedible suet..... | 4.75 per cwt. |

FANCY MEATS

| | |
|--|----|
| Fresh steer tongues, untrimmed, per lb..... | 16 |
| Fresh steer tongues, l.c. trimmed, per lb..... | 30 |
| Sweetbreads, beef, per lb..... | 28 |
| Sweetbreads, veal, a pair..... | 60 |
| Beef kidneys, per lb..... | 13 |
| Mutton kidneys, each..... | 3 |
| Lamb fries, per lb..... | 35 |
| Livers, beef, per lb..... | 31 |
| Ox-tails, per lb..... | 18 |
| Beef hanging tenders, per lb..... | 30 |

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended November 14, 1942 compared with the previous week and same week of a year ago.

| | Week Nov. 14 | Previous week | Same week '41 |
|------------------------------|-----------------|------------------|------------------|
| Cured meats, lbs. 40,978,000 | 30,607,000 | 21,951,000 | |
| Fresh meats, lbs. 46,531,000 | 36,754,000 | 67,783,000 | |
| Lard, lbs. 10,880,000 | 4,370,000 | 8,495,000 | |

Conditions Unchanged in Tallow and Grease Mart

NEW YORK, NOVEMBER 18, 1942

TALLOW.—Buyers continued to comb the tallow trade again this week, but had little success in obtaining any volume of product. Demand far exceeds offerings, with the market maintaining a firm position at all times. Both the lower and higher grades move readily whenever offered, with all prices at the ceiling, f.o.b. shipping points. Some of the larger buying interests have been able to pick up a few tanks of tallow, but the smaller outfits have had to be content with small lots. It is intimated that they would be willing to buy any volume of product offered, but the larger buyers seem to be getting the lion's share. Included in the confirmed sales of tallow this week were several tanks of choice at 8½¢ and some fancy at 8¾¢. No sales were reported on edible tallow.

STEARINE.—Practically no change is reported in this market from week to week. The lack of offerings holds transactions at an absolute minimum.

NEATSFOOT OIL.—Only a moderate amount of neatsfoot oil is being offered to the trade; with demand broad, all offerings are readily consumed. Prices remain at ceiling levels with pure at 17½¢; extra, 14¢, and No. 1, 15½¢.

OLEO OIL.—Demand is active from all interests, but not a great deal of product is offered. Full ceiling prices apply to all quotations.

GREASES.—It appeared that some buyers were getting greases this week and there was a little less tenseness in the market. However, most sales have been made under cover and only a few are confirmed. Smaller buyers were able to do a little buying on the release of some of the pressure, but orders were by no means filled. Some choice white cleared at 8½¢; A-white, 8½¢, and B-white, 8½¢. Odd sales of yellow and brown grease were also uncovered at full ceiling quotations.

CHICAGO, NOVEMBER 19, 1942

TALLOW.—The situation in the tallow market is becoming more acute each week, due to extremely light offerings. There was some trading again this week, but the bulk of business was passed over quietly with all rates at full ceiling levels. Some of the smaller buyers are getting little or nothing and reports filtering in reveal that their position is serious for continued normal production. To date, there are no indications that the condition will improve and more product will be offered. Several tanks of fancy tallow were moved this week at the ceiling of 8½¢ and it was reported that others had moved that way, but the sales were kept under cover. Other confirmed sales included choice at 8½¢; prime, 8½¢ and special at 8½¢. All prices are f.o.b. any shipping point.

STEARINE.—There are still numerous inquiries being received in this market, but offerings are light and the market is quiet.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—The buying side continues to scour all points of production for offerings of grease, but there is very little available from day to day. Ceiling prices can be obtained for any grade with prices f.o.b. any shipping point. The buying side shows no partiality for higher grades and takes the plainer product as fast as it is offered. Here, too, confirmed sales were very limited this week, although it is known that a fair amount of business was done quietly. A few tanks of most every grade cleared at full ceiling prices.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Nov. 19.)

Another quiet week passed in the by-products market. Offerings remained very light and most of the business was done quietly. Some cracklings and blood moved with all prices at ceiling levels. It appears that most of the business is being done in part car lots, and the majority of these are not reported.

Blood

| | Unit |
|-----------------------|---------|
| | Ammonia |
| Unground, loose | \$5.35* |

Digester Feed Tankage Materials

| | |
|----------------------------------|---------|
| Unground, per unit ammonia | \$5.35* |
| Liquid, stick, tank cars | 2.50 |

Packinghouse Feeds

| | Carlots, Per ton |
|--------------------------------------|---------------------|
| 60% digester tankage, bulk | \$71.04* |
| 50% meat and bone scraps, bulk | 68.00* |
| †Blood-meal | 87.20* |
| Special steam bone-meal | 50.00 |

Bone Meals (Fertilizer Grades)

| | Per ton |
|-----------------------------|---------------|
| Steam, ground, 3 & 50 | \$35.00@36.00 |
| Steam, ground, 2 & 26 | 35.00@36.00 |

Fertilizer Materials

| | Per ton |
|---------------------------------------|--------------|
| High grade tankage, ground | \$3.85@4.00* |
| Bone tankage, unground, per ton | 30.00@31.00 |
| Hoof meal | 4.25@4.50 |

Dry Rendered Tankage

| | Per unit |
|--|----------|
| Hard pressed and expeller unground | \$1.21* |
| 45 to 52% protein (low test) | 1.21* |
| 57 to 62% protein (high test) | 1.21* |

Gelatine and Glue Stocks

| | Per cwt. |
|--|----------|
| Calf trimmings (limed) | \$1.00* |
| Hide trimmings (limed) | .30* |
| Sinews and pizzles (green, salted) | 1.00* |

| | Per ton |
|--|----------------|
| Cattle jaws, skulls and knuckles | \$40.00@42.00* |
| Pig skin scraps and trim, per lb. | 7¼ @ 7½ |

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

| | Per ton |
|--|---------------|
| Round shins, heavy | \$45.00@75.00 |
| light | 65.00 |
| Flat shins, heavy | 60.00@65.00 |
| light | 60.00 |
| Blades, buttocks, shoulders & thighs | 57.50@60.00 |
| Hoofs, white | 55.00@57.50 |
| Hoofs, house run, assorted | 37.50 |
| Junk bones | 31.00 |

Animal Hair

| Winter coil dried, per ton | \$60.00 |
|-----------------------------------|---------|
| Summer coil dried, per ton | 32.50 |
| Winter processed, black, lb. | nominal |
| Winter processed, gray, lb. | 8 |
| Cattle switches | 4 @ 7½ |

†Based on 15 units of ammonia.



STEDMAN

2-STAGE
HAMMER MILLS

For REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

Builders of Dependable Machinery Since 1834

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Better Smoked Meats and More Profits

are the results of Niagara **Balanced Air Smoke Ovens**. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product and smoke density, temperature and humidity. Operation fully automatic, gives substantial savings.

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

| | |
|--|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports..... | \$29.20 |
| Blood, dried, 16% per unit..... | 4.95 |
| Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory..... | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot..... | 55.00 |
| November shipment..... | 55.00 |
| Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories..... | 4.00 & 50c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports..... | 30.00 |
| in 200-lb. bags..... | 32.40 |
| in 100-lb. bags..... | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk..... | 4.25 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk..... | 5.10 |

Phosphates

| | |
|--|---------|
| Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works..... | \$39.00 |
| Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works..... | 37.50 |
| Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat..... | 10.10 |

Dry Rendered Tankage

| | |
|-------------------------------|--------|
| 50/55% protein, unground..... | \$1.00 |
| 60% protein, unground..... | 1.09 |

EASTERN FERTILIZER MARKETS

New York, November 18, 1942

The demand for bonemeal has been heavy from the feed trade the past week and offerings are very limited. Tankage and blood are quiet due to lack of offerings. Several sales of cracklings have been made at the ceiling price, but offerings are hard to find. Due to high prices of blood and tankage, fertilizer manufacturers will probably use very little of this material the coming season.

OLEOMARGARINE

F. O. B. CHICAGO

| | |
|-------------------------------|-----|
| White domestic vegetable..... | 19 |
| White animal fat..... | 15 |
| Water churned pastry..... | 17½ |
| Milk churned pastry..... | 18½ |
| Vegetable type..... | 15 |

VEGETABLE OILS

| | |
|--|---------|
| Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt..... | 12½ |
| White deodorized, bbls., f.o.b. Chgo..... | 16½ |
| Yellow, deodorized..... | 16½ |
| Soybean oil, 50% f.i.d., f.o.b. consuming points..... | 2½ @ 2½ |
| Soybean oil, in tanks, f.o.b. mills..... | 11½ |
| Corn oil, in tanks, f.o.b. mills..... | 12½ |

Amendment Raises Ceiling in Cotton Oil Futures Market

THE New York Produce Exchange announced at mid-week that the ceiling price on cottonseed oil futures traded on the exchange would be raised from 13.95 to 14.45c per lb. at the opening of the market on Thursday. This revision was in line with the price amendment issued last week by the OPA. The OPA order permitted an increase of ½c per lb. on refined cottonseed oil where the oil is to be used ultimately for industrial purposes and not for edible purposes.

The increase in price was granted because sellers of such oils for non-edible purposes are not entitled to receive the ½c per lb. subsidy granted by the Commodity Credit Corporation on oils going into edible use.

Practically no trading was uncovered in the market early in the week, for sellers were waiting for the higher prices to go into effect. Prices remained at full ceiling levels earlier and then broke over 14c later on. It is now believed that more trading may take place, for it is doubtful that any price revisions will be made in the immediate future.

Only a few sales of crude were made and then only at ceiling levels. Shortening was rather quiet with standard quoted at 16½c and hydrogenated at 17½c, both prices being for ten-drum lots.

SOYBEAN OIL.—This market was quiet this week due to the lack of offerings. Occasionally a few tanks of crude were placed for sale, but they were bought in a hurry. The new crop soybean oil was quoted at 11½c, Decatur, but the bid failed to attract any selling. Refined oil was also very tight.

PEANUT OIL.—Only a limited amount of peanut oil continues to be offered and demand is far greater than supplies. Buyers appear to be content to wait for offerings to increase, although

they had expected a better volume of crushing earlier in the season.

OLIVE OIL.—There was considerable interest in the olive oil market this week. Increased consumer demand developed a lively buying interest, but there was little or no domestic oil available and with the new crop due around the first of the year, not much sales activity can be expected. Imported oil was quoted at \$4.60 to \$4.75 per gallon in drums and California was sold at from \$4.10 to \$4.25 per gallon. Offerings of both domestic and imported olive oils were very thin at the close of the week.

PALM OIL.—Market unchanged. Quotations are held at ceiling levels with very little product offered.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½@ 12¾c; Valley 12½c and Texas, 12½c at common points.

Futures market transactions for the week at New York were:

MONDAY, NOVEMBER 16, 1942

| | Sales | Range— | High | Low | Bid | Pr. cl. |
|---------------|-------|--------|-------|-------|-------|---------|
| December..... | 1 | 13.95 | 13.95 | 13.95 | 13.95 | 13.95 |
| January..... | .. | .. | .. | .. | 13.95 | 13.95 |
| March..... | .. | .. | .. | .. | 13.95 | 13.95 |
| May..... | .. | .. | .. | .. | 13.95 | 13.95 |

Sales, 1 lot.

TUESDAY, NOVEMBER 17, 1942

| | | | | | | |
|---------------|----|----|----|----|-------|-------|
| December..... | .. | .. | .. | .. | 13.95 | 13.95 |
| January..... | .. | .. | .. | .. | 13.95 | 13.95 |
| March..... | .. | .. | .. | .. | 13.95 | 13.95 |
| May..... | .. | .. | .. | .. | 13.95 | 13.95 |

No sales.

WEDNESDAY, NOVEMBER 18, 1942

| | | | | | | |
|---------------|----|----|----|----|-------|-------|
| December..... | .. | .. | .. | .. | 13.95 | 13.95 |
| January..... | .. | .. | .. | .. | 13.95 | 13.95 |
| March..... | .. | .. | .. | .. | 13.95 | 13.95 |
| May..... | .. | .. | .. | .. | 13.95 | 13.95 |

No sales.

THURSDAY, NOVEMBER 19, 1942

| | | | | | | |
|---------------|----|-------|-------|-------|-------|-------|
| December..... | 7 | 14.35 | 14.30 | 14.35 | 13.95 | 13.95 |
| January..... | .. | .. | .. | .. | 14.15 | 13.95 |
| March..... | .. | .. | .. | .. | 14.30 | 13.95 |
| May..... | .. | .. | .. | .. | 14.30 | 13.95 |

Sales, 7 lots.

(See later markets on page 43.)

NEW LIGHT ON YOUR CLEANING PROBLEMS

FAST WAY TO CLEAN SAUSAGE STICKS

Whether you clean wood or metal sausage sticks in tank or laundry wheel, you can get more effective results and do this work faster by using Oakite Composition No. 37. Removes dried-on fats and other deposits. Saves you time, is SAFE to use. FREE DIGEST gives details.

SAVE MONEY ON THESE JOBS
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PAPRIKA • PIMIENTOS • RED PEPPERS

WHOLE FRUITS OR DICED

Also green diced peppers, excellent substitute for pistachio nuts

ORDERS TAKEN FOR SPOT OR LATER DELIVERY

—WRITE—

H. SCHOENFELD & SONS, INC.

"Paprika Exchange of America"

140 FRANKLIN STREET

NEW YORK, N. Y.

HIDES AND SKINS

A few interim permits filled with small packer and country hides—Other permits for packer steers and kips unfilled—South American market is reported active and steady.

Chicago

HIDES.—The packer hide market, in general, was quiet this week, awaiting next buying permits from the WPB for Nov. hides, which are not expected until probably after the end of the month. Several special permits were in the market for small lots of packer native and branded steers, with the possibility that a few steers may have moved. All hide and calfskin markets are quotable strong at ceiling prices, as listed in the adjoining column.

Some special permits were also in the market for outside small packer stock and tanner buyers are understood to have at least partially filled these permits. A car or two of country all-weight hides are also reported to have moved this week under such interim permits; so far, there is no indication of any easing of the tight situation in the country market, despite the prospect of increased slaughter now being done in the colder weather.

FOREIGN WET SALTED HIDES.—

Steady prices were paid in the South American market this week on a fair movement of hides. Early in the week, 5,000 Smithfield reject heavy steers, also 5,000 other rejects, sold to the States at 100 pesos. Later, 2,700 Sansinena light steers, 2,500 LaBlanca light steers and 5,000 Montevideo National heavy steers sold to the States at steady prices; England took 4,000 LaPlata and 4,000 other standard heavy steers, and 1,000 light steers, at unchanged prices.

CALF AND KIPSKINS.—Both the packer and city collector markets were sold up closely to end of Oct. in the movement couple weeks ago and all markets are strong at quoted ceiling prices. There were some interim permits in the market this week for packer kipskins, but no indication that they had been filled; packers usually wait till end of month before selling these.

SHEEPSKINS.—Production of packer shearlings continues about double the normal figure for this month; five cars sold at ceiling, No. 1's \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c. Packer Nov. wool pelts are quoted around 3.25 per cwt. liveweight basis for stock running mostly to westerns, with no discount for natives but 25c discount for light Colorados.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 20, 1942:

| PACKER HIDES | | | |
|------------------|----------|------------|----------|
| Week ended | Prev. | Cor. week, | |
| Nov. 20 | week | 1941 | |
| Hvy. nat. str. | 15½ | 15½ | 15½ |
| Hvy. Tex. str. | 14½ | 14½ | 14½ |
| Hvy. butt brnd'd | 14½ | 14½ | 14½ |
| str. | 14½ | 14½ | 14½ |
| Hvy. Col. str. | 14 | 14 | 14 |
| Ex-light Tex. | 15 | 15 | 15 |
| str. | 14½ | 14½ | 14½ |
| Brnd'd cows | 15½ | 15½ | 15½ |
| Hvy. nat. cows | 15½ | 15½ | 15½ |
| Lt. nat. cows | 12 | 12 | 12 |
| Nat. bulls | 11 | 11 | 11 |
| Brnd'd bulls | 23½ @ 27 | 23½ @ 27 | 23½ @ 27 |
| Calfskins | 20 | 20 | 20 |
| Kips, nat. | 17½ | 17½ | 17½ |
| Kips, brnd'd | 1.10 | 1.10 | 1.10 |
| Slunks, reg. | 55 | 55 | 55 |

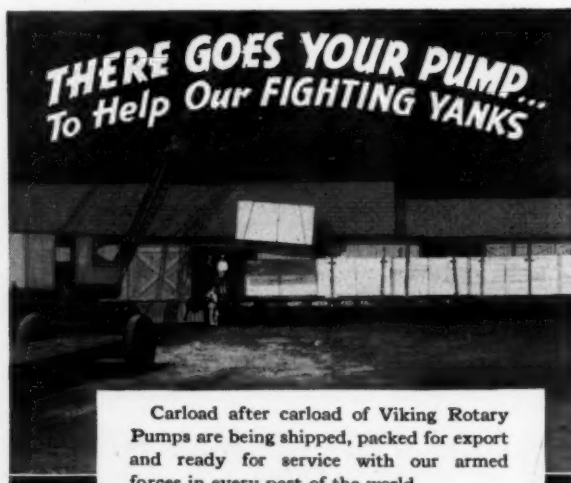
| CITY AND OUTSIDE SMALL PACKERS | | | |
|--------------------------------|----------|----------|----------|
| Nat. all-wts. | 15 | 15 | 15½ |
| Branded | 14 | 14 | 14½ |
| Nat. bulls | 11½ | 11½ | 12 |
| Brnd'd bulls | 10½ | 10½ | 11 |
| Calfskins | 20½ @ 23 | 20½ @ 23 | 20½ @ 27 |
| Kips | 18 | 18 | 18 |
| Slunks, reg. | 1.10 | 1.10 | 1.10 |
| Slunks, hrls. | 55 | 55 | 55 |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

| COUNTRY HIDES | | | |
|---------------|-------------|-------------|-------------|
| Hvy. steers | 14 | 14 | 13 |
| Hvy. cows | 14 | 14 | 13 @ 13½ |
| Buffs | 15 | 15 | 14½ @ 15 |
| Extremes | 15 | 15 | 15 |
| Bulls | 10 @ 10½ | 10 @ 10½ | 9 |
| Calfskins | 16 @ 18 | 16 @ 18 | 16 @ 18 |
| Kipskins | 16 | 16 | 16 |
| Horsehides | 6.50 @ 7.75 | 6.50 @ 7.75 | 5.80 @ 6.90 |

All country hides and skins quoted on flat basis.

| SHEEPSKINS | | | |
|----------------|---------|---------|-------------|
| Pkr. shearlgs. | 2.15 | 2.15 | 1.80 @ 1.85 |
| Dry pelts | 27 @ 28 | 27 @ 28 | 24 @ 24½ |



Carload after carload of Viking Rotary Pumps are being shipped, packed for export and ready for service with our armed forces in every part of the world.

Regular customers who are unable to get pumps at all . . . others who get them only after considerable delay . . . deserve a word of thanks for their patriotism and patience.

We're all doing the best we can. And there's one thing we're all agreed on.

Equipment for our Fighting Yanks COMES FIRST . . . to speed Victory . . . so that our boys can get back home.



VIKING Pump COMPANY
CEDAR FALLS, IOWA

STANGE'S Service FORECAST:

We are continuing to serve our regular customers to the limit of our war-time ability and in strict accordance with Government conservation rulings. With the wealth of

experience gained from our heavy war-time production program, we can confidently predict a finer service and an even higher quality product than ever before upon industry's return to normalcy.



WM. J. STANGE CO.
2536 W. MONROE STREET • CHICAGO, ILLINOIS

AMA PURCHASES

AND

ANNOUNCEMENTS



The FSCC announced late this week that a total of 18,844,758 lbs. of canned pork meat was purchased on Wednesday Nov. 11 and Thursday November 12. The same agency also announced that on Friday November 13 purchases consisted of 260,000 lbs. hams; 507,000 lbs. barrelled pork; 1,425,000 lbs. Wiltshire sides; 1,220,271 lbs. frozen pork loins; 92,400 lbs. smoked short rib backs; 112,075 bundles, 100-yards each, hog casings; 6,655,732 lbs. refined lard and 404,489 lbs. edible tallow.

No announcements were made on this week's purchases at a late hour Friday.

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for October:

| | No. |
|--------------|--------|
| Cattle | 43,715 |
| Calves | 24,850 |
| Hogs | 24,514 |
| Sheep | 64,018 |

Meat food products produced during the month were:

| | Lbs. |
|----------------------------|-----------|
| Sausage | 3,494,062 |
| Pork and beef | 2,326,574 |
| Lard and substitutes | 328,944 |
| Total | 6,149,580 |

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand November 1, 1942, compared with a year ago and the 5-year average.

| | Nov. 1, 1942 | Nov. 1, 1941 | 5-yr. av. 1937-41 |
|----------------------------|--------------|--------------|-------------------|
| | M lbs. | M lbs. | M lbs. |
| Broilers | 10,661 | 13,857 | 10,780 |
| Fryers | 16,775 | 13,083 | 9,401 |
| Knockers | 36,696 | 24,853 | 16,742 |
| Poultry | 43,760 | 29,592 | 20,527 |
| Turkeys | 12,469 | 8,245 | 7,450 |
| Ducks | 8,031 | 11,088 | 10,185 |
| Miscellaneous | 19,459 | 15,073 | 20,038 |
| Unclassified poultry | 13,387 | 11,760 | |

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Following a week of heavy runs of hogs at all markets, the provision trade in Chicago showed signs of returning to more normal times. The feature of the market late in the week was the sale of at least 13 cars of 6-12 lb. green fat backs. Some fresh regular hams cleared as did some Boston butts and a car of Northern canners and cutters. Hogs broke a full 25c at Chicago and were at the lowest levels in months.

Cottonseed Oil

Valley crude 12½c; Southeast, 12% @ 12½c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday close, were Dec. 14.45; Jan. 14.25; Mar. 14.20; May 14.20; July 14.20; 9 sales.

Ease Rules or Packers

Will Fail, OPA Told

Three Texas congressmen and former Governor James V. Allred asked the Office of Price Administration to ease regulations on packing houses so they may process more meat for civilians.

Unless some action is taken soon, Mr. Allred said, many small packers not having contracts to supply military and lend-lease orders face ruin. He spoke specifically for plants in the Houston area, but added that the same situation prevailed in other localities.

With Mr. Allred, in talking with John E. Hamm, senior deputy OPA administrator, were Representatives Thomas, Poage and Mahon, all Democrats.

Quotas for slaughtering animals for the civilian market, fixed at about 70 per cent of normal, are working undue hardship on the smaller plants which do not have federal inspection and therefore can not fill government orders, Mr. Allred said.

He suggested a solution might be relaxation by the Bureau of Animal Industry, agriculture department, in regulations requiring inspection for plants.

E. P. Shaw, Houston meat packer with Mr. Allred, said in the present situation there was no question of sanitation involved in the obtaining of federal meat inspection. He contended it was a matter of meeting expensive building specifications which many small packing plants found prohibitive.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand November 1, 1942:

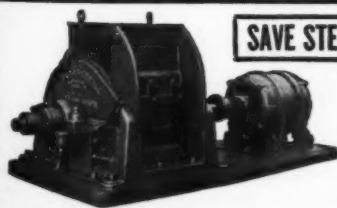
| | Nov. 1, 1942 | Nov. 1, 1941 | Nov. 1, 5-yr. av. 1937-41 |
|---|--------------|--------------|---------------------------|
| | M lbs. | M lbs. | M lbs. |
| Butter, creamery | 87,087 | 186,635 | 142,748 |
| Butter, packing stock | 30 | 23 | 155 |
| Cheese, American | 169,662 | 157,468 | 117,891 |
| Cheese, Swiss | | | |
| Incl. block | 4,556 | 6,131 | 5,551 |
| Cheese, brick & munster | 457 | 1,069 | 812 |
| Cheese, limburger | 829 | 669 | 924 |
| Cheese, all | | | |
| other varieties | 19,513 | 23,390 | 13,552 |
| Eggs, shell, cases | 3,098 | 3,857 | 3,984 |
| Eggs, frozen | 180,811 | 153,843 | 119,610 |
| Eggs, frozen, case equivalent | 4,822 | 4,102 | 3,190 |
| Total, case equivalent, both shell and frozen | 7,920 | 7,959 | 7,174 |

November 1 cold storage release includes F.S.C.C. holdings as follows: creamery butter, 3,913,000 lbs.; no shell or frozen eggs; American cheese, 53,999,000 lbs. U. S. Commercial Stocks: Creamery butter Nov. 1, 1942: 83,124,000 lbs. Nov. 1, 1941: 151,768,000 lbs. November five-year average: 115,181,000 lbs. Shell eggs Nov. 1, 1942: 3,098,000 cases; Nov. 1, 1941: 3,271,000 cases; November five-year average: 3,734,000 cases. Frozen eggs Nov. 1, 1942: 180,811,000 lbs. Nov. 1, 1941: 153,843,000 lbs. November five-year average: 114,146,000 lbs. American cheese Nov. 1, 1942: 115,663,000 lbs. Nov. 1, 1941: 153,892,000 lbs. November five-year average: 117,176,000 lbs.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended November 14:

| | Cattle | Calves | Hogs |
|--------------------------|--------|--------|--------|
| Week ended Nov. 14 | 3,117 | 1,430 | 14,315 |
| Last week | 3,515 | 1,061 | 13,901 |
| Last year | 3,349 | 828 | 14,175 |



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CHICAGO, U. S. A.

LIVESTOCK MARKETS *Weekly Review*

United Nations Have More Livestock, But Others Have Less

LAATEST estimates show that livestock numbers have been increased materially since 1939 in non-European countries, especially those of the United Nations engaged in expanding food production, reports the latest issue of *Foreign Crops and Markets*. Increases in the type of animals used for food are apparent in North America and in the British dominions of the southern hemisphere. The most recent estimates for important meat-producing countries of South America indicate some decrease in livestock numbers, especially cattle.

Continental Europe, as a whole, shows a material decline in livestock numbers as compared with the situation immediately prior to the war, when numbers were generally unusually large. The decline has been particularly noticeable in those countries of northwestern Europe especially dependent on imported feeds. Liquidations in cattle in 1942-43 are expected to continue. It is believed that hogs and poultry have been reduced about to the minimum contemplated at present in most countries. Meat and fat production in 1942-43 will probably come short of supplying the reduced rations in some countries.

The U. S. and Canada have already contributed materially to the war effort by increasing cattle, hog and sheep numbers. Canada, Mexico and Cuba have all exported beef to the U. S., either as cattle on the hoof or as dressed meat. This movement has been relatively large in recent years, but since mid-summer of 1942, the governments of Canada and Cuba have restricted exports in the interest of the domestic consumer. Australia and New Zealand

had larger cattle numbers in 1941 than in 1939, and not much change is indicated for 1942.

Livestock numbers in Europe were at a high level in 1939, just prior to the beginning of the European war. It is estimated that the total number of cattle in Europe, excluding the Soviet Union, reached 112 million head that year. Hog numbers in 1939 were estimated at 82 million head. Sheep numbers, after increasing for several years, had reached 134 million head by 1939. Preliminary estimates based on the best information obtainable indicate that by 1942 cattle had declined about 16 per cent from 1939, hogs, 27 per cent, and sheep, 6 per cent.

Germany will not be able to obtain supplies from northwestern Europe in such quantities as previously in 1942-43 and is expected to turn to the eastern countries of Europe to satisfy her requirements.

OPA Told Processors Should be Defined as Slaughterers

The Office of Price Administration has been asked to revise its definition of "slaughterer" in Meat Restriction Order No. 1 to include non-killing packers and processors. The request was made by the National Independent Meat Packers Association and other representatives of the industry.

Industry representatives point out that some packers and processors have suffered undue hardship and others may be forced to suspend operations because the restriction order fails to assure non-slaughtering packers of a supply of controlled meats. OPA is being asked to define "slaughterer" as any person who slaughters or has slaughtered for his own account animals producing controlled meat.

Several Factors Start Flow of Hogs Toward Meat Plants

It appears that the fall hog runs are finally becoming a reality, although a belated one. A combination of factors has probably contributed toward loosening the hogs from feedlots, and among these factors have been the government announcements of plans for regulating shipments, rumors of lower prices than those now prevailing, the arrival of fall litters on the farm and the approach of real winter weather.

This year's fall pig crop is estimated as sharply above last year, and most farms will be taxed to capacity to give the new pigs shelter. In some cases these small pigs are forcing some of last spring's pigs to market. Farmers who are holding fat hogs also stand the chance of running into severe weather with full feedlots, but some heeded the warnings this week and contributed to the larger receipts.

Market commentators have probably hurried some farmers into shipping hogs this week. There has been considerable talk, although purely conjecture, that prices will dip to lower levels. Some hog shipments have been made in order to beat the "low time."

However, according to farmers marketing at Chicago, the heavier runs are beginning a few weeks ahead of their schedule. Normally, spring pigs come to market in large numbers at this time of year, but the majority of farmers indicated their original plans had been to unload during the early part of December. They originally chose to hold for that late date to comply with government requests for heavier hogs. Moreover, the corn-hog ratio has made it profitable to feed to heavy weights and abnormally heavy hogs have been selling at or near the top on all markets in recent weeks. Average weights are running above a year ago.



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Lamb Feeding in 1943

Will be Under Year Ago

Developments in the lamb feeding situation during October did not change the earlier indications of a decrease in the total volume of lamb feeding during the 1942-43 season from the record volume of the 1941-42 season, the U. S. Department of Agriculture reported. It still seems probable that lamb feeding in the Corn Belt states will be little different from last season, but there will be a decrease in the Western states.

Shipments of feeder lambs and sheep into the 11 Corn Belt states in October were the largest for the month on record. Shipments inspected at stockyard markets were about 20 per cent larger than in October last year and were the largest for the month since 1931. Direct inshipments, not going through stockyards, were about the same as the record movement in October last year. For the four months July through October, inspected shipments were about 15 per cent larger than in 1941 and also the largest since 1931. Direct inshipments during the period, however, were considerably smaller than in 1941 and the smallest in the last four years. Total inshipments both through stockyards and direct for the four-month period were a little larger this year than last.

Reports from the Western states early in November indicate that lamb feeding this winter will be reduced materially from last year in all of these states except California and New Mexico.

Sharp One-Month Gain in Farm Cash Income

Cash income from farm marketings increased slightly more than usual from August to September and totaled 1,707 million dollars, compared with 1,412 million dollars in August and 1,286 million dollars in September last year, the Department of Agriculture reports. Income from cotton, tobacco and wheat increased somewhat more than usual from August to September, but income from oil-bearing crops, fruits, vegetables, livestock and livestock products declined after allowing for usual season changes. Government payments in September totaled 27 million dollars compared with 23 million dollars in August.

The increase in income from livestock and livestock products in September was slightly less than average. Returns from meat animals were up less than usual in September, as the increase in sales of hogs was relatively small.

For the first nine months of 1942 cash income from farm marketings totaled 10,122 million dollars compared with 7,464 million dollars during the same period of 1941. All groups of farm products recorded sharp gains in income over the corresponding period of last year, but the greatest gain was in income from meat animals, which increased 51 per cent.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, November 19, 1942, as reported by U. S. Dept. of Agriculture, Agricultural Marketing Administration:

| Hogs (soft & oily not quoted): | CHICAGO | NAT. STK. YDS. | OMAHA | KANS. CITY | ST. PAUL |
|--|---------------|----------------|---------------|---------------|---------------|
| BARROWS & GILTS: | | | | | |
| Good and Choice: | | | | | |
| 120-140 lbs. | \$13.00@13.50 | \$13.20@13.65 | | \$13.35@13.50 | |
| 140-160 lbs. | 13.25@13.65 | 13.55@13.75 | | 13.45@13.60 | |
| 160-180 lbs. | 13.40@13.75 | 13.65@13.75 | \$12.00@13.40 | 13.50@13.60 | \$12.40@13.60 |
| 180-200 lbs. | 13.00@13.85 | 13.05@13.75 | 13.25@13.45 | 13.50@13.60 | 13.40 only |
| 200-220 lbs. | 13.75@13.95 | 13.65@13.75 | 13.35@13.50 | 13.55@13.60 | 13.40 only |
| 220-240 lbs. | 13.75@13.95 | 13.65@13.75 | 13.35@13.50 | 13.55@13.60 | 13.40 only |
| 240-270 lbs. | 13.80@14.00 | 13.60@13.75 | 13.35@13.50 | 13.55@13.60 | 13.40 only |
| 270-300 lbs. | 13.80@14.05 | 13.55@13.70 | 13.35@13.50 | 13.55@13.60 | 13.40 only |
| 300-330 lbs. | 13.85@14.00 | 13.55@13.65 | 13.35@13.40 | 13.55@13.60 | 13.40 only |
| 330-360 lbs. | 13.85@14.00 | 13.50@13.65 | 13.35@13.40 | 13.50@13.60 | 13.40 only |
| Medium: | | | | | |
| 160-220 lbs. | 13.00@13.65 | 13.50@13.65 | 12.00@13.35 | 13.35@13.55 | 13.40 only |
| SOWS: | | | | | |
| Good and Choice: | | | | | |
| 270-300 lbs. | 13.95@14.00 | 13.65@13.70 | 13.35@13.40 | 13.35@13.45 | 13.25@13.40 |
| 300-330 lbs. | 13.95@14.00 | 13.60@13.70 | 13.35@13.40 | 13.35@13.45 | 13.40 only |
| 330-360 lbs. | 13.95@14.00 | 13.50@13.65 | 13.35@13.40 | 13.35@13.45 | 13.40 only |
| 360-400 lbs. | 13.90@14.00 | 13.40@13.60 | 13.35@13.50 | 13.35@13.45 | 13.40 only |
| Good: | | | | | |
| 400-450 lbs. | 13.85@13.95 | 13.35@13.50 | 13.35@13.50 | 13.35@13.40 | 13.40 only |
| 450-550 lbs. | 13.75@13.90 | 13.25@13.45 | 13.35@13.40 | 13.35@13.40 | 13.40 only |
| Medium: | | | | | |
| 250-550 lbs. | 13.25@13.65 | 13.10@13.45 | 12.85@13.35 | 13.35@13.40 | 13.25@13.40 |
| Slaughter Cattle, Vealers and Calves: | | | | | |
| STEERS, Choice: | | | | | |
| 700-900 lbs. | 15.50@16.25 | 15.25@16.25 | 14.75@15.75 | 15.00@16.25 | 15.75@16.75 |
| 900-1100 lbs. | 16.00@17.00 | 15.50@16.50 | 15.00@16.50 | 15.25@16.50 | 16.00@17.00 |
| 1100-1300 lbs. | 16.00@17.10 | 15.75@16.50 | 15.25@16.25 | 15.25@16.50 | 16.00@17.00 |
| 1300-1500 lbs. | 16.25@17.25 | 15.75@16.50 | 15.25@16.25 | 15.25@16.50 | 16.00@17.00 |
| STEERS, Good: | | | | | |
| 700-900 lbs. | 14.25@15.50 | 14.00@15.50 | 13.75@15.00 | 13.75@15.25 | 14.50@16.00 |
| 900-1100 lbs. | 14.50@16.00 | 14.25@15.75 | 14.00@15.25 | 13.75@15.25 | 14.50@16.00 |
| 1100-1300 lbs. | 14.50@16.00 | 14.25@15.75 | 14.00@15.25 | 13.75@15.25 | 14.50@16.00 |
| 1300-1500 lbs. | 14.50@16.25 | 14.25@15.75 | 14.25@15.50 | 13.75@15.25 | 14.50@16.00 |
| STEERS, Medium: | | | | | |
| 700-1100 lbs. | 11.25@14.50 | 12.00@14.25 | 11.75@14.25 | 12.00@13.75 | 12.00@14.50 |
| 1100-1300 lbs. | 11.50@14.50 | 12.00@14.25 | 12.00@14.25 | 12.25@13.75 | 12.00@14.50 |
| STEERS, Common: | | | | | |
| 700-1100 lbs. | 10.00@11.50 | 10.75@12.00 | 10.00@12.00 | 10.50@12.25 | 10.50@12.00 |
| HEIFERS, Choice: | | | | | |
| 600-800 lbs. | 15.00@16.00 | 14.75@15.75 | 14.00@15.25 | 14.75@16.00 | 14.75@16.00 |
| 800-1000 lbs. | 15.25@16.25 | 14.75@15.75 | 14.00@15.50 | 14.75@16.00 | 14.75@16.00 |
| HEIFERS, Good: | | | | | |
| 600-800 lbs. | 13.75@15.00 | 13.00@14.75 | 12.25@14.00 | 12.75@14.75 | 12.50@14.75 |
| 800-1000 lbs. | 13.75@15.25 | 13.00@14.75 | 12.25@14.00 | 12.75@14.75 | 12.50@14.75 |
| HEIFERS, Medium: | | | | | |
| 500-900 lbs. | 11.00@13.75 | 11.00@13.00 | 10.25@12.25 | 10.50@12.75 | 10.50@12.50 |
| HEIFERS, Common: | | | | | |
| 500-900 lbs. | 8.50@11.00 | 9.50@11.00 | 9.00@10.25 | 9.25@10.50 | 9.25@10.50 |
| COWS, All Weights: | | | | | |
| Good | 12.00@13.25 | 11.25@13.00 | 11.50@12.50 | 11.00@12.50 | 10.50@12.00 |
| Medium | 9.50@12.00 | 9.75@11.25 | 9.50@11.50 | 9.50@11.00 | 9.00@10.50 |
| Cutter and common | 7.50@9.50 | 7.75@9.75 | 7.50@9.25 | 7.25@9.50 | 7.50@9.50 |
| Canner | 6.25@7.50 | 6.00@7.75 | 6.00@7.50 | 5.75@7.25 | 6.25@7.50 |
| BULLS (Ylgs. Excl.), All Weights: | | | | | |
| Beef, good | 12.00@13.00 | 11.00@12.25 | 11.50@12.50 | 11.25@11.75 | 10.75@11.50 |
| Sausage, good | 12.00@12.75 | 11.00@12.25 | 11.25@12.25 | 11.25@11.75 | 10.75@11.50 |
| Sausage, medium | 10.75@12.00 | 10.00@11.50 | 10.00@11.50 | 10.00@11.25 | 10.00@10.75 |
| Sausage, cutter & com. | 9.75@10.75 | 8.75@10.00 | 8.00@10.00 | 8.25@10.50 | 8.75@10.00 |
| VEALERS, All Weights: | | | | | |
| Good and choice | 13.50@15.50 | 14.75@16.00 | 13.00@14.50 | 12.50@14.50 | 12.50@15.00 |
| Common and medium | 10.50@13.50 | 12.50@14.75 | 9.00@13.00 | 9.00@12.50 | 9.50@12.50 |
| Cull | 8.50@10.50 | 7.50@12.50 | 7.50@9.00 | 7.50@9.00 | 6.50@9.50 |
| CALVES, 500 lbs. down: | | | | | |
| Good and choice | 11.50@13.50 | 11.00@13.00 | 11.00@13.50 | 10.50@13.00 | 11.50@13.50 |
| Common and medium | 9.00@11.50 | 8.50@11.00 | 8.50@11.00 | 8.50@10.50 | 9.00@12.00 |
| Cull | 7.50@9.00 | 7.00@8.50 | 7.00@8.50 | 7.00@8.50 | 6.50@9.00 |
| Slaughter Lambs and Sheep: | | | | | |
| LAMBS: | | | | | |
| Good and choice* | 14.65@15.15 | 14.25@14.75 | 14.35@14.60 | 14.25@14.75 | 14.50@14.75 |
| Medium and good* | 13.65@14.65 | 13.00@14.00 | 13.50@14.25 | 13.00@14.00 | 12.50@14.25 |
| Common | 11.00@13.50 | 9.25@12.75 | 10.75@13.25 | 11.00@12.75 | 10.00@12.25 |
| YLG. WETHERS: | | | | | |
| Good and choice* | 12.35@13.50 | 12.00@13.00 | 12.00@12.50 | 12.00@12.75 | 12.25@13.25 |
| Medium and good* | 11.00@12.25 | 10.75@12.00 | 11.00@12.00 | 10.75@11.75 | 11.00@12.25 |
| EWES: | | | | | |
| Good and choice* | 6.00@6.00 | 5.00@6.00 | 5.25@5.25 | 5.65@6.00 | 5.50@6.50 |
| Common and medium | 5.00@6.00 | 5.00@4.75 | 4.00@5.90 | 4.75@5.75 | 4.00@6.50 |

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
 *Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended November 13:

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Los Angeles..... | 6,092 | 1,818 | 2,210 | 2,884 |
| San Francisco..... | 900 | 10 | 2,460 | 3,800 |
| Portland..... | 2,500 | 355 | 8,900 | 2,130 |

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 21,719 cattle, 2,457 calves, 40,251 hogs and 18,937 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 14, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,739 hogs; Swift & Company, 1,850 hogs; Wilson & Co., 5,503 hogs; Western Packing Co., Inc., 1,908 hogs; Agar Packing Co., 8,251 hogs; Shippers, 10,046 hogs; Others, 30,249 hogs.
Total: 19,778 cattle; 3,600 calves; 68,855 hogs; 20,173 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 3,450 | 628 | 4,562 | 5,702 |
| Cudahy Pkg. Co. | 2,656 | 423 | 2,538 | 3,667 |
| Swift & Company | 2,522 | 591 | 3,390 | 6,662 |
| Wilson & Co. | 2,071 | 681 | 2,521 | 1,922 |
| Meyer Korablum | 1,934 | — | — | — |
| Others | 7,704 | 437 | 2,273 | 232 |
| Total | 20,337 | 2,760 | 15,293 | 18,185 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 4,006 | 4,398 | 9,294 | — |
| Cudahy Pkg. Co. | 3,155 | 3,165 | 5,711 | — |
| Swift & Company | 3,512 | 3,149 | 9,039 | — |
| Wilson & Co. | 2,064 | 2,532 | 1,641 | — |
| Others | — | — | 11,625 | — |

Cattle and calves: Eagle Pkg. Co., 15; Greater Omaha Pkg. Co., 65; Geo. Hoffman, 105; Kroger Pkg. Co., 754; Omaha Pkg. Co., 263; John Roth, 225; So. Omaha Pkg. Co., 543; Superb Pkg. Co., 790; Lincoln Pkg. Co., 161.
Total: 16,262 cattle and calves; 24,889 hogs; and 25,885 sheep.

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 2,063 | 1,753 | 8,827 | 6,015 |
| Swift & Company | 4,177 | 3,849 | 11,442 | 5,694 |
| Hunter Pkg. Co. | 1,702 | 287 | 11,341 | 815 |
| Hell Pkg. Co. | — | — | 2,223 | — |
| Krey Pkg. Co. | — | — | 4,315 | — |
| Laclede Pkg. Co. | — | — | 2,862 | — |
| Sieloff Pkg. Co. | — | — | 590 | — |
| Others | 2,667 | 191 | 8,113 | 915 |
| Shippers | 6,842 | 2,574 | 11,889 | 220 |
| Total | 18,051 | 8,654 | 63,632 | 13,649 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|--------------|---------------|---------------|
| Swift & Company | 2,295 | 339 | 10,731 | 10,287 |
| Armour and Company | 2,229 | 348 | 8,662 | 4,156 |
| Others | 1,702 | 663 | 1,869 | 341 |
| Total | 6,226 | 1,350 | 21,262 | 14,764 |

Not including 2,149 hogs and 2,919 sheep bought direct.

SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|------------|---------------|---------------|
| Cudahy Pkg. Co. | 2,406 | 80 | 3,737 | 3,975 |
| Armour and Company | 2,360 | 42 | 3,612 | 8,972 |
| Swift & Company | 2,359 | 40 | 2,323 | 6,871 |
| Others | 297 | 21 | — | — |
| Shippers | 5,517 | 2 | 6,172 | 2,589 |
| Total | 12,841 | 185 | 15,844 | 22,907 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|--------------|--------------|--------------|
| Armour and Company | 3,105 | 1,224 | 3,411 | 724 |
| Wilson & Co. | 2,596 | 1,478 | 3,480 | 811 |
| Others | 230 | 6 | 731 | — |
| Total | 5,931 | 2,706 | 7,622 | 1,535 |

Not including 415 cattle, 2,167 hogs and 1,075 sheep bought direct.

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|------------|--------------|--------------|
| Cudahy Pkg. Co. | 622 | 408 | 6,091 | 3,131 |
| Dunn & Osterlag | 64 | — | 74 | — |
| Fred W. Doid | 201 | — | 456 | — |
| Sunflower Pkg. Co. | 46 | — | 104 | — |
| Excel Pkg. Co. | 434 | — | — | — |
| Others | 4,064 | — | 589 | 330 |
| Total | 5,421 | 408 | 8,214 | 3,461 |

Not including 33 cattle and 1,577 hogs bought direct.

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------------|--------------|--------------|---------------|
| Armour and Company | 3,705 | 4,315 | 1,971 | 11,398 |
| Swift & Company | 4,181 | 3,085 | 2,130 | 15,190 |
| Blue Bonnet Pkg. Co. | 213 | 24 | 492 | 6 |
| City Pkg. Co. | 124 | 22 | 869 | — |
| H. Rosenthal | 29 | 5 | 21 | — |
| Total | 8,252 | 8,064 | 5,483 | 26,594 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|------------|---------------|---------------|
| Armour and Company | 1,125 | 8 | 5,683 | 5,072 |
| Swift & Company | 981 | 239 | 3,479 | 5,848 |
| Cudahy Pkg. Co. | 1,144 | 191 | 2,669 | 843 |
| Others | 1,619 | 113 | 955 | 1,195 |
| Total | 4,869 | 571 | 12,796 | 12,958 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|---------------|---------------|---------------|
| Armour and Company | 3,351 | 2,537 | 21,900 | 11,297 |
| Cudahy Pkg. Co. | 855 | 1,437 | — | 3,813 |
| Dakota Pkg. Co. | 1,834 | 169 | — | — |
| Katz | 377 | 18 | — | — |
| Riffin | 773 | 89 | — | — |
| Swift & Company | 4,940 | 5,549 | 33,395 | 22,803 |
| Others | 6,518 | 2,099 | — | — |
| Total | 18,650 | 11,898 | 55,385 | 37,913 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|------------------------|--------------|--------------|---------------|--------------|
| S. W. Gall's Sons | 51 | — | — | 554 |
| E. Kahn's Sons Co. | 902 | 137 | 5,969 | 1,555 |
| Lohrey Packing Co. | — | — | 304 | — |
| H. H. Meyer Pkg. Co. | 10 | — | 5,865 | — |
| J. Schlachter | 107 | 136 | — | 43 |
| J. & P. Schroth P. Co. | 17 | — | 2,805 | — |
| J. P. Stegner Co. | 444 | 292 | — | 10 |
| Others | 1,715 | 759 | 754 | 253 |
| Shippers | 618 | 108 | 4,341 | 220 |
| Total | 3,813 | 1,483 | 20,088 | 2,635 |

Not including 1,394 cattle, 57 calves, 2,314 hogs and 26 sheep bought direct.

TOTAL PACKERS' PURCHASES

| | Week ended Nov. 14 | Prev. week | Cor. |
|--------|--------------------|------------|---------|
| Cattle | 140,431 | 140,264 | 176,084 |
| Hogs | 319,313 | 272,511 | 337,128 |
| Sheep | 200,459 | 207,174 | 144,207 |

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., November 19.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were mostly 5@10c lower; loadings were heavier than a week ago.

Hogs, good to choice:

| | |
|-------------|---------------|
| 160-180 lb. | \$12.25@13.25 |
| 180-200 lb. | 13.05@13.40 |
| 200-330 lb. | 13.15@13.45 |
| 330-360 lb. | 13.05@13.45 |

Sows:

| | |
|-------------|---------------|
| 300-360 lb. | \$13.05@13.35 |
| 360-400 lb. | 12.95@13.25 |
| 400-550 lb. | 12.75@13.15 |

Receipts of hogs at Corn Belt markets for the week ended November 19:

| | This week | Last week |
|--------------------|-----------|-----------|
| Friday, Nov. 13 | 36,600 | 37,600 |
| Saturday, Nov. 14 | 39,200 | 24,800 |
| Sunday, Nov. 15 | 55,200 | 30,300 |
| Tuesday, Nov. 17 | 52,800 | 31,900 |
| Wednesday, Nov. 18 | 46,500 | 35,900 |
| Thursday, Nov. 19 | 54,400 | 25,400 |

STOCKERS AND FEEDERS

Stocker and feeder shipments received in seven Corn Belt States¹ in October, 1942:

| | Cattle and Calves |
|------------------------|-------------------|
| Oct., 1942 | 299,400 |
| Oct., 1941 | 186,958 |
| Stockyards | 299,400 |
| Direct | 186,958 |
| Total, October | 486,357 |
| July-Oct. total | 1,026,862 |

| | Sheep and lambs |
|------------------------|------------------|
| Stockyards | 289,591 |
| Direct | 686,826 |
| Total, October | 976,417 |
| July-Oct. total | 2,217,823 |

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest en route.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|---------------------|---------------|--------------|----------------|---------------|
| Fri., Nov. 13 | 2,185 | 512 | 14,172 | 10,027 |
| Sat., Nov. 14 | 629 | 95 | 7,679 | 2,605 |
| Mon., Nov. 16 | 18,596 | 2,296 | 25,207 | 25,678 |
| Tues., Nov. 17 | 7,517 | 962 | 23,175 | 8,346 |
| Wed., Nov. 18 | 10,540 | 800 | 20,000 | 15,000 |
| Thurs., Nov. 19 | 10,751 | 1,004 | 33,000 | 14,296 |
| Week's total | 41,964 | 5,052 | 115,472 | 57,820 |
| Prev. week | 35,353 | 4,900 | 90,443 | 49,195 |
| Year ago | 27,109 | 3,888 | 68,239 | 15,866 |
| Two years ago | 30,299 | 5,197 | 95,119 | 18,534 |

*Including 1,082 cattle, 311 calves, 53,545 hogs and 26,921 sheep direct to packers.

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|---------------------|---------------|------------|--------------|--------------|
| Fri., Nov. 13 | 1,013 | 46 | 2,152 | 903 |
| Sat., Nov. 14 | 248 | 7 | 144 | 286 |
| Mon., Nov. 16 | 4,021 | 191 | 2,811 | 275 |
| Tues., Nov. 17 | 3,061 | 417 | 2,072 | 2,197 |
| Wed., Nov. 18 | 3,452 | 235 | 1,586 | 780 |
| Thurs., Nov. 19 | 1,000 | 100 | 2,500 | 500 |
| Week's total | 11,534 | 943 | 8,469 | 3,862 |
| Prev. week | 12,777 | 1,359 | 7,391 | 2,878 |
| Year ago | 10,642 | 551 | 2,637 | 1,512 |
| Two years ago | 9,464 | 712 | 2,433 | 2,978 |

NOVEMBER AND YEAR RECEIPTS

| | November | | Year | |
|--------|----------|---------|-----------|-----------|
| | 1942 | 1941 | 1942 | 1941 |
| Cattle | 125,667 | 123,274 | 1,944,904 | 1,795,426 |
| Calves | 16,804 | 17,498 | 221,446 | 216,917 |
| Hogs | 340,628 | 270,448 | 4,464,719 | 3,899,385 |
| Sheep | 187,081 | 95,220 | 2,267,479 | 1,918,535 |

*All receipts include direct.

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Hogs | Sheep | Lambs |
|----------------------|----------------|---------------|---------------|---------------|
| Week ended Nov. 14 | \$15.40 | \$14.10 | \$5.75 | \$14.25 |
| Previous week | 15.25 | 14.50 | 5.45 | 14.65 |
| 1941 | 10.80 | 10.15 | 5.00 | 10.95 |
| 1940 | 12.06 | 6.15 | 4.00 | 9.35 |
| 1939 | 9.30 | 6.05 | 3.75 | 9.15 |
| 1938 | 9.95 | 7.05 | 3.50 | 8.95 |
| 1937 | 9.75 | 8.35 | 4.00 | 9.50 |
| Av. 1937-1941 | \$10.35 | \$7.05 | \$4.05 | \$9.55 |

HOG RECEIPTS, WEIGHTS AND PRICES

| | No. Rec'd | Av. Wt., lbs. | Prices—Top | Av. |
|----------------------|----------------|---------------|---------------|---------------|
| *Week ended Nov. 14 | 112,600 | 251 | \$14.45 | \$14.10 |
| Previous week | 116,165 | 252 | 14.75 | 14.50 |
| 1941 | 101,111 | 238 | 10.35 | 10.15 |
| 1940 | 138,711 | 228 | 6.45 | 6.15 |
| 1939 | 112,300 | 242 | 6.40 | 6.05 |
| 1938 | 128,705 | 237 | 7.80 | 7.60 |
| 1937 | 138,190 | 232 | 8.55 | 8.25 |
| Av. 1937-1941 | 123,400 | 237 | \$7.95 | \$7.65 |

*Receipts and average weight for week ending Nov. 14, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Nov. 19:

| | Week ended Nov. 19 | Prev. week |
|---------------------|--------------------|---------------|
| Packers' purchases | 57,852 | 62,065 |
| Shippers' purchases | 11,024 | 9,732 |
| Total | 68,876 | 71,827 |

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended November 14:

| | Cattle |
|--|--------|
|--|--------|

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Nov. 14, 1942:

| | CATTLE | | Cor. week, 1941 |
|------------------------|--------------------------|---------------|-----------------------|
| | Week ended Nov. 14 | Prev. week | |
| Chicago | 19,778 | 20,416 | 23,524 |
| Kansas City | 16,506 | 20,095 | 21,588 |
| Omaha | 16,307 | 17,262 | 17,692 |
| East St. Louis | 12,765 | 15,472 | 12,723 |
| St. Joseph | 6,014 | 6,734 | 7,854 |
| Sioux City | 7,581 | 9,014 | 9,583 |
| Wichita | 5,862 | 6,932 | 6,914 |
| Philadelphia | 2,111 | 2,500 | 2,042 |
| Indianapolis | 2,717 | 2,631 | |
| New York & Jersey City | 10,245 | 10,599 | 9,769 |
| Oklahoma City | 4,430 | 3,465 | 3,784 |
| Cincinnati | 5,553 | 6,059 | 5,466 |
| Denver | 15,171 | 14,169 | 16,879 |
| St. Paul | 4,960 | 5,714 | 3,841 |
| Milwaukee | | | |

Total 138,454 150,788 149,016

*Cattle and calves.

| | HOGS | | Cor. week, 1941 |
|------------------------|--------------------------|---------------|-----------------------|
| | Week ended Nov. 14 | Prev. week | |
| Chicago | 128,346 | 124,868 | 101,326 |
| Kansas City | 43,228 | 39,061 | 42,563 |
| Omaha | 45,833 | 41,625 | 40,322 |
| East St. Louis | 80,872 | 74,317 | 78,745 |
| St. Joseph | 21,643 | 20,147 | 19,184 |
| Sioux City | 15,883 | 15,132 | 32,905 |
| Wichita | 9,791 | 7,115 | 5,153 |
| Philadelphia | 17,113 | 17,081 | 17,808 |
| Indianapolis | 26,686 | 29,424 | |
| New York & Jersey City | 51,498 | 48,020 | 47,769 |
| Oklahoma City | 9,789 | 7,405 | 7,023 |
| Cincinnati | 16,660 | 15,003 | 19,619 |
| Denver | 10,745 | 9,360 | 7,361 |
| St. Paul | 55,385 | 48,451 | 57,286 |
| Milwaukee | 15,375 | 11,297 | 11,576 |

Total 546,750 508,296 488,640

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

| | SHEEP | | Cor. week, 1941 |
|------------------------|--------------------------|---------------|-----------------------|
| | Week ended Nov. 14 | Prev. week | |
| Chicago | 20,173 | 19,222 | 14,469 |
| Kansas City | 21,919 | 26,095 | 13,373 |
| Omaha | 31,876 | 37,883 | 20,232 |
| East St. Louis | 17,140 | 21,373 | 12,767 |
| St. Joseph | 17,341 | 19,367 | 12,540 |
| Sioux City | 23,564 | 24,181 | 11,710 |
| Wichita | 3,461 | 1,729 | 1,800 |
| Philadelphia | 3,989 | 4,300 | 2,493 |
| Indianapolis | 3,964 | 3,603 | |
| New York & Jersey City | 61,444 | 67,826 | 54,688 |
| Oklahoma City | 2,160 | 3,026 | 1,529 |
| Cincinnati | 2,242 | 1,732 | 9,029 |
| Denver | 11,195 | 12,932 | 8,437 |
| St. Paul | 37,913 | 33,999 | 28,500 |
| Milwaukee | 2,866 | 2,922 | 2,407 |

Total 261,697 281,490 178,034

(Not including directs.)

NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 16, 1942, as reported by the Agricultural Marketing Administration:

| CATTLE: | |
|-------------------------|---------------|
| Steers | Nominal |
| Cows, medium to good | \$10.50@11.00 |
| Cows, cutter and common | 8.25@10.00 |
| Cows, canners | Down to 6.00 |
| Bulls, good | 12.50@13.00 |
| Bulls, medium | 11.50@12.25 |
| Bulls, cutter to common | 10.00@11.00 |

| CALVES: | |
|-------------------------|---------------|
| Vealers, good to choice | \$17.00@17.50 |

| HOGS: | |
|-----------------------|---------|
| Hogs, good and choice | \$14.25 |

| LAMBS: | |
|-----------------------|---------------|
| Lambs, good to choice | \$15.50@16.00 |

Receipts of salable livestock at Jersey City market for week ended November 14, 1942:

| | Cattle | Calves | Hogs* | Sheep |
|---------------------|--------|--------|--------|--------|
| Salable receipts | 1,097 | 3,982 | 94 | 3,906 |
| Total, with directs | 6,393 | 15,285 | 23,062 | 44,097 |

| Previous week: | |
|---------------------|----------------------------|
| Salable receipts | 1,190 3,314 43 3,180 |
| Total, with directs | 7,842 16,782 21,101 53,702 |

*Including hogs at Blat street.

Watch the Classified Advertisements page for bargains in equipment.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

| | NEW YORK | PHILA. | BOSTON |
|-------------------------------|-----------|---------|---------|
| STEERS, carcass | | | |
| Week ending November 14, 1942 | 5,908 | 928 | 604 |
| Week previous | 5,041 | 878 | 913 |
| Same week year ago | 7,770 | 2,860 | 2,753 |
| COWS, carcass | | | |
| Week ending November 14, 1942 | 1,482 | 3,075 | 2,016 |
| Week previous | 1,427 | 2,117 | 2,430 |
| Same week year ago | 737 | 1,392 | 2,642 |
| BULLS, carcass | | | |
| Week ending November 14, 1942 | 970 | 173 | 65 |
| Week previous | 417 | 285 | 78 |
| Same week year ago | 508 | 716 | 105 |
| VEAL, carcass | | | |
| Week ending November 14, 1942 | 7,389 | 1,275 | 1,015 |
| Week previous | 12,165 | 1,190 | 1,426 |
| Same week year ago | 8,574 | 1,177 | 596 |
| LAMB, carcass | | | |
| Week ending November 14, 1942 | 32,483 | 10,561 | 9,260 |
| Week previous | 40,496 | 11,700 | 11,645 |
| Same week year ago | 41,633 | 15,196 | 15,330 |
| MUTTON, carcass | | | |
| Week ending November 14, 1942 | 2,553 | 148 | 673 |
| Week previous | 5,092 | 48 | 4,470 |
| Same week year ago | 1,509 | 163 | 1,037 |
| PORK CUTS, lbs. | | | |
| Week ending November 14, 1942 | 1,577,198 | 130,239 | 188,723 |
| Week previous | 788,581 | 108,286 | 201,623 |
| Same week year ago | 2,776,375 | 399,885 | 323,168 |
| BEEF CUTS, lbs. | | | |
| Week ending November 14, 1942 | 125,001 | | |
| Week previous | 224,509 | | |
| Same week year ago | 338,174 | | |

LOCAL SLAUGHTERS

| | NEW YORK | PHILA. | BOSTON |
|-------------------------------|----------|--------|--------|
| CATTLE, head | | | |
| Week ending November 14, 1942 | 10,052 | 2,111 | |
| Week previous | 10,738 | 2,500 | |
| Same week year ago | 9,760 | 2,042 | |
| CALVES, head | | | |
| Week ending November 14, 1942 | 18,338 | 2,760 | |
| Week previous | 16,552 | 2,547 | |
| Same week year ago | 12,934 | 2,493 | |
| HOGS, head | | | |
| Week ending November 14, 1942 | 54,305 | 17,113 | |
| Week previous | 47,674 | 17,081 | |
| Same week year ago | 47,760 | 17,808 | |
| SHEEP, head | | | |
| Week ending November 14, 1942 | 61,296 | 3,968 | |
| Week previous | 68,024 | 4,300 | |
| Same week year ago | 54,688 | 3,390 | |

Country dressed product at New York totaled 3,711 veal, no hogs and 193 lambs. Previous week 3,825 veal, no hogs and 153 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

| GOOD STEERS | |
|---------------|--------------------|
| | Week ended Nov. 12 |
| Toronto | \$10.00 |
| Montreal | 10.60 |
| Winnipeg | 9.40 |
| Calgary | 9.75 |
| Edmonton | 9.25 |
| Prince Albert | 9.00 |
| Moose Jaw | 8.65 |
| Saskatoon | 8.90 |
| Regina | 8.75 |
| Vancouver | 9.00 |

| VEAL CALVES | |
|---------------|--------------------|
| | Week ended Nov. 12 |
| Toronto | \$15.25 |
| Montreal | 14.95 |
| Winnipeg | 11.50 |
| Calgary | 10.15 |
| Edmonton | 11.00 |
| Prince Albert | 9.40 |
| Moose Jaw | 10.50 |
| Saskatoon | 10.75 |
| Regina | 10.75 |
| Vancouver | 11.50 |

| HOG CARCASSES B1* | |
|-------------------|--------------------|
| | Week ended Nov. 12 |
| Toronto | \$16.44 |
| Montreal | 16.35 |
| Winnipeg | 15.35 |
| Calgary | 15.20 |
| Edmonton | 15.20 |
| Prince Albert | 15.15 |
| Moose Jaw | 15.10 |
| Saskatoon | 15.10 |
| Regina | 15.10 |
| Vancouver | 16.00 |

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

| GOOD LAMBS | |
|---------------|--------------------|
| | Week ended Nov. 12 |
| Toronto | \$12.50 |
| Montreal | 15.52 |
| Winnipeg | 10.79 |
| Calgary | 10.20 |
| Edmonton | 10.00 |
| Prince Albert | 9.75 |
| Moose Jaw | 10.00 |
| Saskatoon | 9.95 |
| Regina | 10.10 |
| Vancouver | 11.50 |

WEEKLY INSPECTED KILL

Hog slaughter in federal inspected plants at 27 centers showed a slight increase for the week ended November 13 compared with a week earlier, but kill of all other classes was lighter. Hog slaughter was up to 781,393 head, but the total showed only a slight gain compared with the same week last year. Cattle kill remained above a year earlier, while sheep and lamb slaughter was sharply over the same period last year.

| | Cattle | Calves | Hogs | Sheep |
|--|----------|--------|---------|---------|
| New York area ¹ | 10,245 | 18,397 | 51,408 | 61,444 |
| Phila. & Balt. | 3,682 | 1,058 | 28,186 | 3,707 |
| Ohio-Indiana | | | | |
| Chicago ² | 11,122 | 3,972 | 55,009 | 10,387 |
| St. Louis area ³ | 28,833 | 4,474 | 128,346 | 87,549 |
| Kansas City | 12,765 | 8,839 | 50,872 | 17,140 |
| Southwest group ⁴ | 16,506 | 5,034 | 43,228 | 21,919 |
| Omaha | 24,757 | 10,706 | 45,121 | 47,979 |
| Sioux City | 15,883 | 444 | 45,883 | 31,876 |
| St. Paul-Wis. group ⁵ | 7,581 | 131 | 15,883 | 25,504 |
| Interior Iowa & So. Minn. ⁶ | 27,064 | 28,961 | 127,264 | 45,607 |
| Total | 173,257 | 88,976 | 781,393 | 406,022 |
| Total prev. week | 191,712 | 88,638 | 737,621 | 439,529 |
| Total last year | 1,69,113 | 80,397 | 776,712 | 296,746 |

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 89% of the sheep and lambs that were slaughtered under federal inspection during that year.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Postions wanted special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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Positions Wanted

THOROUGHLY experienced and competent executive, with full knowledge of sausage manufacturing and luncheon specialties—costs—selling—purchasing—is desirous of a connection where a wealth of good sound and profitable varieties will be a consideration. A-1 references, available immediately. W-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PROVISION MAN, 15 years' experience with leading packers, desires position as department manager or assistant. Experience includes 5 years as assistant car route manager as well as 5 years provision department. 3 years branch house. Now located Chicago. 46 years of age, good education. Can go anywhere. W-178, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

POSITION WANTED by practical casing foreman. 25 years' experience with large packers. Can furnish best of references. Can report for duty on short notice. W-179, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EXPERIENCED beef, lamb and veal salesman wants position in plant west of Mississippi. 20 years in eastern branches. Understand boning operations. Age 48, draft SA. W-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Attractive Commission

ON SALES of seasoning and sausage room supplies. Manufacturer has several southern territories open for salesmen interested in profitable side-line. Strictest confidence assured. Write W-162, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

COST ACCOUNTANT—draft exempt, wanted to work with general manager in complete check of packing plant operations and production. Must be familiar with routine and cost control from the power plant to the delivery truck. Direct inquiries to JOHN WENZEL COMPANY, Wheeling, W. Va.

ONE Assistant Sausage Foreman, two Butchers for hog killing and cutting, two Beef Boners, one all-around Beef Butcher, one Floorman; colored applicants considered—transportation furnished by aggressive eastern packer. Apply W-171, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: an experienced beef boner, beef and pork trimmer, and a beef and pork butcher. W-160, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EXPERIENCED Sausage Maker to make high-grade sausage of various types for small mid-west plant. W-167, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

SMALL New York City plant. Office and store. Large sales or storage cooler. Ample storage freezer. Suitable any type meat or food processing, dehydrating or as branch or sales outlet. Owner experienced in meat field will consider proposition embodying use of plant and services. W-172, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

WANTED: Small Rendering Plant complete, small dehairing machine, and small tripe washing machine. Good condition—price reasonable. Quote prices F.O.B. and delivered. WALTER W. BROWN, R.F.D. 24, Gaffney, S. C. or telephone 614 or 2304.

Equipment Wanted

Equipment Wanted

USED EQUIPMENT—all kinds—sausage room, slaughtering and rendering. Fair cash prices. CHAS. ABRAMS 68 N. 2nd St. Walnut 0685 Philadelphia, Penna.

WANTED: Sausage Machinery—all makes and sizes. Sell your surplus machinery for cash. W-140, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED TO BUY: Good used hog de-hairing machine. Small size. BOHMAN MEAT PRODUCTS, INC., Richland Center, Wis.

USED Back Fat Skinning Machine—power driven. Also Ice Crusher. W-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 208 26-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

FOR SALE: M.D. Beef Casing Cleaner—Mitts & Merrill Hog 215 CREO&W Bone Crusher or Cracking Breaker—Duplex Steam Pumps 10x6x10 & 6x5x6. W-182, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

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Analyses by a reliable graduate chemist.

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82-03 165th Street, Jamaica, N. Y.

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FOR TANNING PURPOSES
AT TOP PRICES

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BARRELLED pickled plate or naval meat, export pack, quantity up to 1000 barrels. Sixty (60) days time to prepare the merchandise. Please write price, delivered to New York. W-181, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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PALMYRA, PENNA.

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Packers everywhere recognize its value in sausage and loaves. Better absorption, flavor, color, slicing.

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HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



Inquiries welcomed at all times

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